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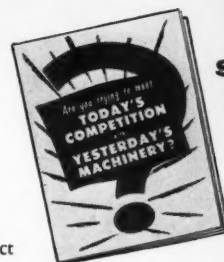
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THE NATIONAL



*Provisioner*

VOLUME 137 DECEMBER 7, 1957 NUMBER 23

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# News and Views

THE NATIONAL

## PROVISIONER

Vol. 137 No. 23

DECEMBER 7, 1957

### Time for 'Homework'

It is only half true to say that the meat industry will face three great problems (or opportunities) during the approaching session of Congress: obtaining a reasonable form of humane slaughter legislation; securing adequate financial support for public-interest, public-paid meat inspection, and maintaining the principle that the interwoven interests of livestock producers and meat processors should remain under the guardianship and regulation of the Department of Agriculture.

While these questions may be brought to a focus before Congress in the not-too-distant future, the time for their solution is *now* (and the past 12 months) rather than on some occasion of legislative crisis.

Every slaughterer who reads a trade publication or belongs to an association must be aware that the passage of certain so-called humane slaughter legislation would force him to spend large sums in adopting radical and doubtful slaughtering techniques. In view of this situation we ask these slaughterers directly:

1. What have you done during the Congressional recess to inform your Representative on your views? On the adequacy of your methods? On the effect of imprudent legislation on your business, the livestock producers of your area and packinghouse labor?

2. Have you given the thought leaders in your community—preachers and priests, editors, teachers, club executives, union heads and others—the viewpoint of the livestock-meat industry and told them how the industry has sought, and is still working earnestly, for a satisfactory solution of the problem?

3. Have you informed the doctors and veterinarians of your community on the problem because of their interest in science, food and animals?

4. Do the producers from whom you buy livestock, the county agent and the farm editor realize the direct and indirect effects of humane slaughter legislation on farmers?

Do the union workers in your plant realize how an unwise law might affect your status as an employer of labor?

This is some of your "homework." There isn't much time to spare, but you can still get a lot done if you remember that "the time is *now*."

**An All-Time** record price of \$30 a pound, or a total of \$31,050, was paid late this week for "Honeymoon," grand champion steer of the 58th International Live Stock Exposition in Chicago. The prize animal, a 1,035-lb. Hereford, was purchased by Arthur Godfrey, whose CBS television and radio programs emanated from the International Amphitheatre during the big exposition. "Honeymoon," which also was named grand champion of the junior show, was entered by Mrs. Sue L. Secondino, 19-year-old farm wife of New Goshen, Ind. She and her husband, Peter, 23, bought the Hereford for \$100 while on their honeymoon in Texas last February. They plan to buy their own farm with the prize money. Previous record price for the grand champion steer was the \$20.50 a pound, or a total of \$20,367, paid last year for a Shorthorn entered by Pennsylvania State University.

This year's carcass competition and auction also attracted great interest. The grand champion lamb carcass was purchased for a record \$27 a pound by Armour and Company for Sure Save Food Mart, Chicago. The 53-lb. carcass, a Southdown, brought a total of \$1,431 for the lamb's exhibitor, the University of Kentucky. Agar Packing Co. also paid a record price of \$10 a pound for the 167-lb. grand champion barrow carcass. The grand champion steer carcass was bought by Allen Brothers, Inc., for the Golden Ox Restaurant, Chicago, at \$6 a pound, or \$3,570. A story and photos of the big show, emphasizing the trend toward meaty animals, will appear in *THE NATIONAL PROVISIONER* of December 14.

**Sales and Earnings** of International Packers, Ltd., Chicago, for 1957 are expected to be "at least equal" to those of last year, H. H. Luning, president, and A. Thomas Taylor, chairman, said in a letter to stockholders. The company had net earnings of \$1,291,385 on sales of \$28,995,628 in 1956. "All foreign subsidiaries show a profit except Uruguay and Brazil and the latter company has in recent months reduced losses incurred earlier in the year," the executives said. The company will halt meat packing operations in Uruguay on December 20 because of "onerous conditions," they explained. A Uruguayan subsidiary of Armour and Company will close on the same date. Luning and Taylor said that "considerable progress" has been made in Argentina. "Early indications for 1958 appear encouraging for the company as a whole, but too many economic, political and social factors affect our industry to permit accurate forecasting," they concluded. International Packers also operates plants in Australia and New Zealand.

**State Meat Inspection** is being urged in New Jersey. T. Everett Rose, president of the New Jersey Health Officers Association, announced that he will ask Gov. Robert B. Meyner and the legislature to take "prompt action in establishing meat and poultry inspections" for the state. The association, meeting in Atlantic City, adopted a resolution stating, "meat and poultry are food products that should be inspected for the protection of the consuming public's health."

**Sales Of Booth** space for the suppliers' exposition at the 12th annual meeting of the Western States Meat Packers Association are going fast, E. Floyd Forbes, president and general manager, announced this week. The convention is scheduled for February 17-20 at the Sheraton-Palace Hotel, San Francisco.

**An Extension** of the 52 per cent corporate tax rate for another year will be sought when Congress reconvenes, Republican leaders indicated this week. The tax rate now is due to drop at the end of the fiscal year.

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# UNUSUAL Ideas Flourish in This TexaMe



TOP PHOTO: Murals of fishing and other sport scenes enliven the main office walls of sound-deadening cork.

BOTTOM PHOTO: Partners Archie Sloan and Joe Spiratos are seated against a painted backdrop in their private office.

**E**XPANSION of cooler space—the perennially “short” item in a growing packinghouse—and a better organization of service facilities mark current construction activities at Texas Meat Packers, Inc. of Dallas. The firm, which began business as a hotel supply house in 1939, now operates a slaughtering plant, a boning plant and a fabricating plant in Dallas. Boning operations will be transferred to the slaughter plant when the new facilities are completed.

In order to make room for the additional cooler space, the firm’s offices, inspector’s quarters, dry storage space, and employee comfort facilities were moved to new service buildings. These buildings are constructed of cement block and all are air-conditioned. The main office building’s interior walls are made of cork. The cork, which is needed for sound-deadening because all the accounting machinery is located in one office, has been given unique treatment. Partners Joe Spiratos and Archie Sloan commissioned a local artist to paint outdoor and sport scenes on the walls. The result is striking.

The firm is now relocating its engine and boiler rooms and maintenance shop in a new structure next to the main plant. A new Kewanee water heater capable of heating 10,800 gph. to 180° F. is being installed there; the water will be heated with high pressure steam.

The plant area released by powerhouse relocation will be converted into refrigerated space to house boning and freezing activities.

A second floor has been added to much of the plant and contains three large coolers with a combined capacity of about 1,000 head. A tendering room employing Westinghouse equipment is being installed on the second level. A special high capacity elevator, which carries nothing but carcasses, was installed to serve the second floor. Since the chill cooler is located on the first floor, and there is plenty of room on the loading dock to assemble a truck load of meat, movement by elevator does not impede the orderly flow of carcasses. The company sells almost all of its meat in truck lots to buyers across the nation and there is no need to switch out a carcass or two for “will call” customers.

For delivery work the firm operates a fleet of 13 cross country trucks and insulated trailers refrigerated with Thermo-King units.

The packer’s new garage is equipped for complete maintenance of its motor vehicles. The 11-man garage crew includes five truck mechanics and two Thermo-King mechanics. The trucks are given a thorough checkup every 4,500 miles, which is about the equivalent of a round trip delivery run, says Jim Burns, fleet supervisor. Continuous preventive maintenance work, coupled with driver assignment to specific trucks, has raised fleet mileage to 5.5 miles per gallon of gasoline. One driver manages to get 7 miles per gallon, according to Burns.

All the cross country rigs, which haul in excess of 30,000 lbs., are equipped with Tackograph instruments which record on a graph the speed and operating time for each truck.

For local delivery the firm has three bob-tail trucks which are equipped with rails for hanging beef. The firm believes that rail hanging does not entail any real loss in capacity and the beef always arrives in good con-

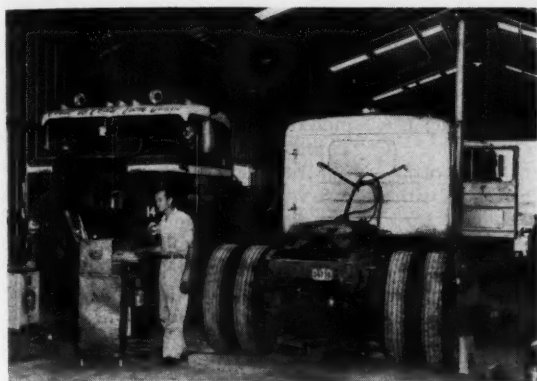
# Meat Plant

**REMOVAL** of service facilities and offices from front of main plant permitted enlargement of two-truck shipping room. The structure for the second floor coolers can also be seen. Powerhouse is being built in the right background area.

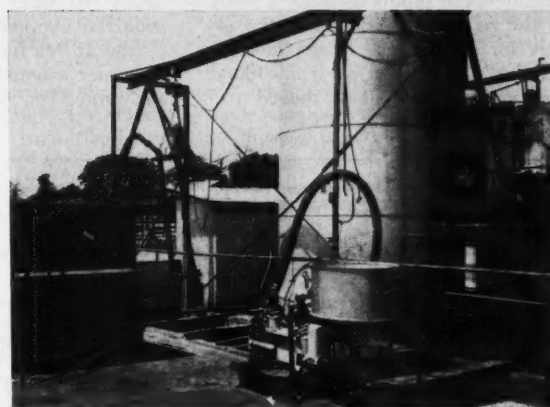


dition since there is no chance of the meat becoming soiled.

In common with most packing plants the firm has a series of catch basins through which dressing department waste water flows before it is discharged into the local sewer system. Skimmings were not salvaged effectively



**MAINTENANCE** on nation-traveling trucks is done in firm's garage.



in the past largely because of difficulty in getting workers to perform the operation. The plant recently installed a Fairbanks, Morse pump which is used regularly to skim the top of the impounded waste and pump the fat to a wet rendering tank in the courtyard back of the main

**NEXT COLUMN (TOP):** Conveyorized setup, which is controlled by push buttons, permits renderer William Dorough to do his job with minimum manual effort. **CENTER:** Pumps are used to skim fat from basins and to remove sludge from the bottoms. Dewatered sludge is dumped in bin (left) and picked up by a scavenger. **BOTTOM:** Livestock buyer Gene McGlaum drives animals past the conservation sign on the way to the scale house.

plant. The renderer, whose other tasks have been simplified through conveyorizations, starts the pump periodically and guides the intake nozzle along the top of the settling tank. The pump moves skimmings to the wet rendering cooker. The pump installation has paid for itself many times over since the firm now salvages many dollars worth of grease each day.

The tank bottoms are now cleaned daily. There is no point in allowing fermenting material to accumulate at the bottom of a tank and lower the value of the salvaged fat, Sloan points out. For tank cleaning the packer uses a Fairbanks, Morse pump that is suspended from a portable hoist riding a monorail straddling the settling basins.

[Continued on page 30]







FLOW RACKS are loaded during the day with frozen foods.



RACK discharge, takeaway conveyor and broken case shelf.

## Frozen Food Order Assembly Systematized

**B**Y designing the storage facilities in its frozen food order assembly room along functional lines, Sugardale Provision Co. of Canton, Ohio, has increased the efficiency of the operation by about 20 per cent.

The firm, which distributes a full assortment of frozen foods, as well as a complete line of sausage and packinghouse products, made a study of the frequency and size of the orders for each of the frozen foods it handles. The Canton company found that eight of the items moved fre-

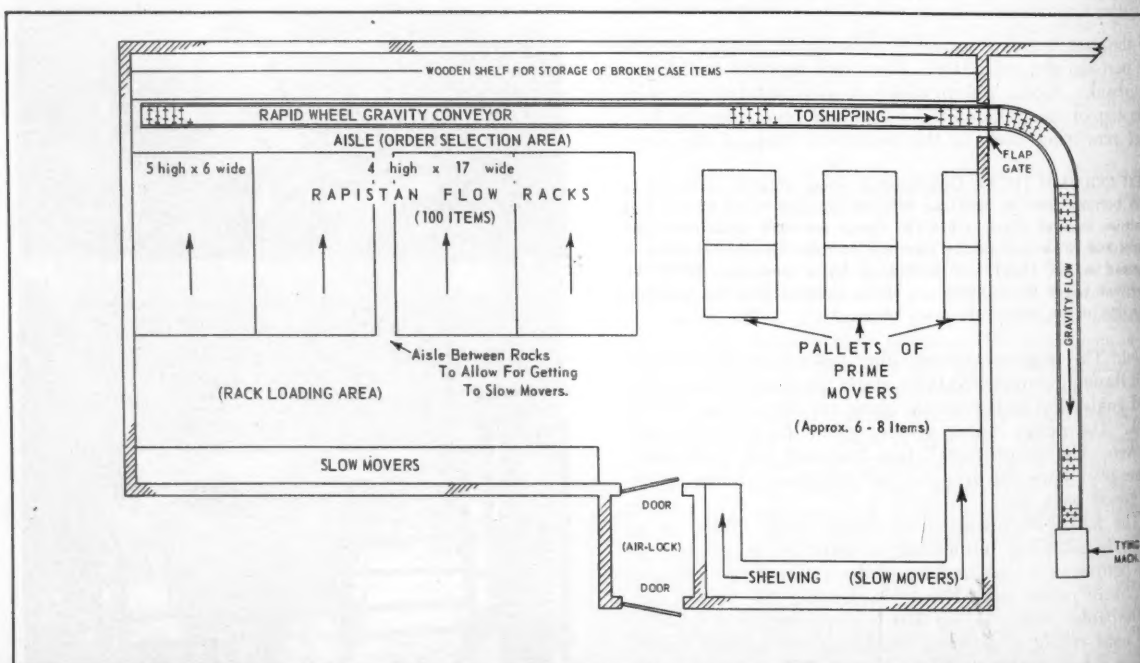
quently and in large quantities; about 100 products moved frequently but in smaller size orders, and that the balance of the line was made up of relatively "slow movers."

Sugardale management under plant manager Carl H. Lavin consulted with engineers of Rapids-Standard Co., Grand Rapids, Mich., about ways in which its order assembly technique could be improved. In the older set-up, the frozen foods were moved into the order assembly freezer on pallets and stored on them or transferred

onto piles or racks. When an order was being assembled, the order pickers moved among the various items, picked them up and carried them to a gravity conveyor on which they rolled to the refrigerated loading dock.

Several disadvantages could be seen in this arrangement. First, the order pickers were required to do considerable walking as they moved from the conveyor to the various stock piles and carried the products back to the conveyor. Second, much of the floor

[Continued on page 28]





# COSTS

## Bay Area Sausage Manufacturers are Watching Them Closely

By C. A. THOMAS

**M**ANY sausage manufacturers in the San Francisco-Oakland area are meeting the issue of cost realistically, a recent survey by THE NATIONAL PROVISIONER reveals. No longer are they satisfied that a good looking bank balance represents profit, but are seriously searching the elements of cost and including them in the selling price. Details of methods differ, but the will to lick the problem exists.

Although keen competition prevails, and selling prices fluctuate, the greater number of houses turn out high quality products and aim to make a profit of at least 5 to 8 per cent. Most owners feel that lowering a price temporarily because of a lucky buy of raw material is more harmful than good because it must be raised eventually. They try to keep prices stable. All the principals interviewed are attacking seriously the many obstacles that lie in the path to profit. Sharp competition for super-market business; under-selling by people who believe they have a secret low cost formula; low plant production standards; wasteful methods; indifference to details; product diversification; disregard of fixed expenses and the content of overhead are some of the problems being attacked.

The rule-of-thumb concept which considers raw material as a minor cost allowing a larger gross margin is being reconsidered with the higher prices of meat today. It is commonly accepted here that raw material is from 50 to 55 per cent of the total cost, leaving 40 and 45 per cent to carry all other expense. This percentage is being closely scrutinized. Loading 40 to 45 per cent with high labor, expensive supplies, increased taxes, insurance and utilities and expecting a profit in addition is bound to make a tight fit.

Labor has risen to 12 per cent of the sales dollar. The basic wage rate for men is \$111 per week. Several plants calculate that fringes, vacations, sick leaves, payroll taxes, 40-hour guarantee, eight paid holidays, rest periods—which all contribute a non-productive burden—amount to 30 per cent of the basic wage so that a \$111 a week man actually costs \$144

or 6c a minute, a formidable rate to apply against the different operations. Some do not figure so definitely, but put the fringes into overhead.

The figure 6c per minute demands that attention be given to the number of minutes that are non-productive or wasted. The alert manager plans ahead at least one week from a forecast of sales and inventory, using production figures and sales for the corresponding week of the previous year as well as those for the current previous week. He considers prospects for sales as related to weather, holidays and unusual community events. Instead of making sausage blindly in the maximum volume possible, he plans what he can sell. This is in line with the policy of a prominent national processor which tries to sell a little more than it can make. One company interviewed plans volume a week ahead, determines the number of people required and, by notifying them at least 48 hours in advance, may work them less than the guaranteed 40 hours.

By analyzing production methods with frequent tests, standard volume per man-hour can be established as well as the percentage of yield. Some kitchens run tests weekly on most items; others once a month or less frequently. The number of people performing a job, the number of times a product is handled, the amount of rework, layout of equipment to eliminate walking and carrying may be scrutinized. No part is too insignificant to bear examination.

One owner has reduced the percentage of skinless wiener culls from 4 to 1 per cent. Another man found that inserting sliced salami into a bag had a "bug" in it requiring extra handling and contrived a way to eliminate it. One plant has a roller conveyor from grinder to chopper; a hoist is used to fill the stuffer and movable tanks are employed for cooking to eliminate lifting of product. At 6c per minute loose methods can count up in cost.

Methods of pricing raw material vary. Most Bay area houses use the actual prices of the current week; some use Chicago prices plus freight as reported in THE NATIONAL PRO-

VISIONER "Yellow Sheet"; one uses an average price for quantities in inventory over the buying period; another applies the price based on the end-of-the-month inventory.

Packaging labor is considered separate from processing. However, one firm includes it in selling and distribution cost.

Sales expense is reckoned by salaries and commissions paid plus truck expense in the case of truck salesmen. For territory salesmen, salaries and commissions and miscellaneous selling expense are included. Credit losses are charged to sales expense monthly, or in some places, yearly.

Two companies charge out product to sales at manufacturing cost plus factory profit. The sales department sells for a price that includes its expense as well as delivery plus one-half of administration cost, at a markup that is practical. In a few companies each item is passed to truck salesmen by a representative of the plant and a weight record is made. At the end of the week, the total volume less credits for unsold merchandise is computed and must agree with the finished weight, with allowance for shrink.

Some plants find the average manufacturing labor cost for all sausage, based on weekly payroll and finished weight, and apply it to heavy types such as bologna, loaves etc. A figure twice as great is used for light products, such as skinless wieners, on the basis that they require that much longer to make per 100 pounds; the charge is tripled for hand-linked items.

Overhead expense is being analyzed closely because it is recognized as being as important as labor and material. Some allocate it on the basis of finished weight; some that make products in addition to sausage on space or capital investment. Overhead is construed as including taxes; municipal licenses; storage; utilities; maintenance; repair parts and labor; insurance; tools and utensils; depreciation of plant and equipment; general supplies; office expense (some put this under administration); laundry; rent; supervision and some include payroll taxes.



# Scientists Report on Recent Research in the Meat Field

**A**MONG the 246 papers presented at the forty-ninth annual meeting of the American Society of Animal Production, held in Chicago on November 29 and 30 were several possessing direct

or indirect interest for meat packers. The following abstracts cover some of these papers.

**PROCESSING AND ORGANOLEPTIC CHARACTERISTICS OF HAMS FROM U. S. MEDIUM, U. S. NO. 1 AND U. S. NO. 2 GRADE PORK CARCASSES**, by E. Birmingham, H. D. Naumann, D. E. Brady, V. J. Rhodes, E. R. Kiehl and R. H. Cook, *University of Missouri*.

Current consumer demand for lean pork has stimulated a need for information on the processing and organoleptic characteristics of pork cuts from lean type carcasses. One hundred fifty-six hams from U. S. Medium, U. S. No. 1 and U. S. No. 2 grade pork carcasses were procured from a major midwest meat packer. Data were obtained on the curing, smoking and storage yields as influenced by grade. Sensory evaluations were obtained by a six-member laboratory panel and a 60-family household consumer panel. Preliminary data indicate that grade exerted no influence on the processing yields. Laboratory taste panel data indicate a preference for the hams from the U. S. Medium grade pork carcasses.

**THE EFFECT OF DIFFERENT DEGREES OF PORK CARCASS FATNESS ON SOME PROCESSING AND PALATABILITY CHARACTERISTICS**, by R. L. Saffle and L. J. Bratzler, *Michigan State University*.

Sixty-nine pork carcasses were divided into three groups according to the average fatback thickness as follows: 23 carcasses—1.0 to 1.3 in.; 21 carcasses—1.3 to 1.6 in., and 25 carcasses—1.6 to 1.9 in. Taste panels consisting of 12 members were utilized to test palatability of center cut pork chops, semimembranosus muscle of cured hams, and bacon slices taken at the last rib. Hams were cured by artery injection and bacon was dry cured. The amount of drip from thawing the frozen Boston butt, center loin section, and loin chops from the blade end was determined after defrosting for 48 hours.

Analysis of variance revealed highly significant differences in palatability of the pork chops, with chops from the highest finished carcasses having



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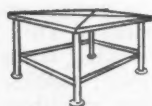


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the highest score followed by intermediate and the least finished carcasses. No significant differences in palatability were noted for the hams or bacon. Differences in curing losses of the bellies were highly significant. Loss during curing decreased as fatness increased. Carcass fatness had no effect on ham curing yields. Differences in defrosting drip were highly significant for chops but not for the Boston butts nor center loin roasts. Drip loss decreased as carcass fatness increased.

**STABILIZATION OF HOG CARCASS FATS BY ADDITION OF ANTIOXIDANTS TO THE RATION**, by G. P. Lynch, W. R. Lewis and G. C. Anderson, *West Virginia University*.

A study was initiated to determine the effects of butylated hydroxytoluene (BHT) and N, N'-diphenyl-p-phenylenediamine (DPPD), as ration constituents, on the stability of hog carcass fats. Five groups of hogs were used with five individuals per group. Each antioxidant was fed at levels of 0.025 per cent and 0.1 per cent. The hogs were self-fed for 30 days. Tissue samples were taken from the belly area of each hog after slaughter and frozen for subsequent rendering and fat stability determinations. Samples were assumed to be rancid when a peroxide value of 20 was reached. No significant differences between groups in rates of gains or feed efficiency was found. BHT significantly ( $P=0.05$ ) prolonged the induction period of the carcass fats at both levels. DPPD was markedly effective ( $P=0.01$ ) at the 0.1 per cent level and significantly ( $P=0.05$ ) prolonged the induction period of the carcass fats at the 0.025 per cent level. The average number of hours required to attain a peroxide value of 20 for each group appears as follows: Control, 16.6; 0.025 per cent BHT, 21.6; 0.025 per cent DPPD, 29.7; 0.1 per cent BHT, 25.1, and 0.1 per cent DPPD, 47.5 hours.

**THE EFFECT OF SMOKING AND SMOKING TEMPERATURES ON THE SHRINKAGE AND QUALITY OF DRY-CURED HAMs**, by James D. Kemp, William C. Moody and W. Y. Varney, *University of Kentucky*.

Ninety hams were dry-cured for 21 days at 36-40° F. They were randomly assigned to five groups of 18 hams each. Group 1 was not smoked, whereas groups 2, 3, 4, and 5 were smoked to internal temperatures of 95, 110, 125, and 140° F., respectively. They were aged for 6 months at 65° F. with a relative humidity of 55 per cent. Shrinkage was determined at regular intervals during

processing and ageing. Fat characteristics were determined during processing and ageing by iodine numbers, peroxide numbers and free fatty acid content. Palatability tests were conducted on lean center slices after ageing. Shrinkage increased throughout the processing and ageing period ( $P<0.01$ ). Iodine numbers increased through curing but decreased during ageing ( $P<0.01$ ). Unsmoked hams had higher iodine numbers than smoked hams ( $P<0.01$ ). Peroxide numbers decreased as smoking temperatures increased but increased with ageing. Free fatty acids increased with

each period of ageing, ( $P<0.05$ ), but their development was retarded by higher smoking temperatures. Hams smoked at 125° F. or above showed slight to severe deterioration after ageing and the cut surface was usually pink. Those smoked at 110° F. or below or not smoked were sound and the cut surfaces were red. There was little difference in taste among the groups; however, tenderness increased as smoking temperature increased ( $P<0.01$ ).

**THE DEFATTED HAM AS AN INDICATOR OF HOG CARCASS VALUE**, by Charles Smith, Ralph M.



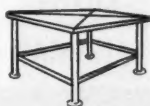
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Durham, A. W. Munson, E. L. Lasley and E. A. Kline, *Iowa State College*.

A more accurate indicator of hog carcass value than the per cent of lean cuts currently used, might incorporate the relative market value of the four cuts—ham, loin, picnic and Boston butt—in addition to their weights. The ham comprises approximately one-third of the total lean cuts, has the highest repeatability between sides, and the highest value per pound of any of these four cuts. Hence some function of the ham weight might provide the most suitable single basis for estimating the per cent of lean cuts and carcass value.

Especially promising is the weight of lean in the ham, expressed as the per cent which the defatted ham is of the chilled carcass weight. The relationship was investigated in data on 300 barrows from the Iowa Swine Testing Association. These barrows represented nine breeds and three seasons. The correlation between defatted ham per cent and lean cuts per cent is partly automatic, since the ham comprises one-third of the lean cuts. Such a part-whole relationship would automatically generate a correlation of .54 in this data. The correlation within entries, breeds and seasons, between defatted ham per cent and lean cuts per cent was .89, representing an accurate prediction of

one from the other. The regular skinned ham per cent of chilled carcass weight would also be of utility, and especially suitable for carcass evaluation in the packinghouse.

**THE EFFECT OF FORCED EXERCISE ON CERTAIN CHEMICAL AND PHYSICAL CHARACTERISTICS OF PORK HAM MUSCLES**, by E. J. Briskey, R. W. Bray, W. G. Hoekstra, P. H. Phillips and R. H. Grummer, *University of Wisconsin*.

An animal exerciser was designed to exercise hogs of approximately market weight. Three experiments involving 44 hogs were conducted to study the effect of: various levels of forced exercise over a four-day period; strenuous exercise prior to slaughter under full-feed and fasted conditions; and exhaustive exercise prior to slaughter, on certain chemical and physical characteristics of pork muscles. Samples of the gluteus profundus, gluteus accessories and gluteus medius ham muscles were removed from the carcasses at three different intervals. The following chemical and physical characteristics of these muscles were determined: myoglobin, glycogen, sodium, potassium, fat, moisture, pH, "free water" and color.

The ham muscles from hogs exercised over a four-day period showed no significant difference in myoglobin concentration, hydrogen-ion concen-

tration or physical appearance. The muscles from hogs that received strenuous or exhaustive exercise immediately prior to slaughter were darker in color and firmer in structure. These muscles were significantly lower in hydrogen-ion and glycogen concentration at the fresh stage. The glycogen values of the controls and treated samples were similar after a 24-hour chill, however the hydrogen-ion concentration of the treated samples remained significantly lower. The control samples contained similar myoglobin and higher glycogen concentrations as fresh tissue. After the carcasses were chilled the controls were lighter in color, more watery in appearance and lower in pH values.

**CONSUMER PREFERENCE AND ORGANOLEPTIC STUDIES AS RELATED TO FEDERAL BEEF GRADES AND SELECTED BEEF CARCASS CHARACTERISTICS**, by J. W. Cole, D. D. Brannan and C. S. Hobbs, *University of Tennessee*.

Thirty-six beef carcasses were selected, nine each from Choice, Good, Standard and Commercial grades. Each of the top three grades included six steers and three heifer carcasses and the Commercial grade included only cow carcasses. Detailed measurements were made on one side of each beef. The left side of beef was used for physical separation into lean, fat and bone. The lean and fat were combined for chemical analyses determinations. Samples of broiling and braising steaks from the right side were used for organoleptic tests by a trained panel and 40 selected families. A significant difference existed among grades for the following measurements: carcass length, length of leg, circumference of round, depth of sirloin length and chest depth.

Within the range of Choice through Standard grades, percentage of round and chuck decreased significantly while percentage of plate, brisket, kidney knob and flank showed a significant increase. Heifers and steers differed significantly in percentage of chuck, flank and kidney knob. Percentage of separable lean increased and fat decreased as grade changed from Choice to Standard. On a separable fat basis, heifer carcasses were significantly fatter than steer carcasses. Moisture percentages increased with an increase of the lean meat in the carcasses. Chemical fat determination followed the same trend as physical fat value. Heifer carcasses had significantly less moisture and more fat than steer carcasses. Data obtained from the trained taste panel and from family testing showed a preference for the higher grades of beef.

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## Dec. 20 Is Deadline for Enrolling in Hide Class

Deadline for enrolling students for the fourth annual hide training class sponsored by the National Hide Association is Friday, December 20, the NHA announced. The course will be conducted at the University of Illinois, Navy Pier, Chicago, on January 26 through February 1, 1958.

In addition to material from the textbook, "Hides and Skins," the curriculum will include information on hides and skins for export, based on the findings of the two-man study team that made the hide mission to Europe last summer.

Also offered will be subject matter relating to defleshing, demanuring and the latest methods of preparing hides for shipment to tanneries. Another feature to be taught will be the newest method of killing grubs. So much new material has been added that it is likely that some of the former students will want to return for a refresher course, the National Hide Association said.

Dr. Victor Ricks of the University of Illinois faculty again will teach the class. Tuition is \$100 for non-members of the NHA and \$75 for members and associate members. Applications should be sent to National Hide Association, 130 N. Wells st., Chicago 6, Illinois.

## Warns of Move to Regulate Private Truck Operation

American businesses which operate trucks to carry their own products and to pick up their raw materials will face new and serious legislative threats in the next session of Congress, James D. Mann, managing director of the Private Truck Council of America, Inc., told a meeting of the Private Truck Owners of Indiana Inc.

Spokesmen of for-hire carrier organizations are determined to make changes in the Interstate Commerce Act, Mann said. Any change in the "private carrier" definition could be interpreted in unforeseen ways, he emphasized. Opponents of private truck operators could renew litigation that might upset the Supreme Court's ruling establishing the "primary business test" for distinguishing between private transportation and for-hire transportation.

Under this ruling, Mann explained, "you're a regulated, for-hire carrier if you're really engaging in the transportation business as such, but not if you're operating trucks only as a bona fide incident to your own nontransportation enterprise. Which of these

you are doing is to be determined from the total facts in each case."

Among the threats mentioned by Mann was a recent suggestion by Wright Patman, chairman of the House small business committee, that the 3 per cent federal tax on for-hire transportation should either be repealed or extended to cover private truck operations. The tax should be removed completely, Mann said.

## Meat Holds Line Against Inflation in Living Costs

The meat industry is holding the line against inflation in American living costs, the American Meat Institute has pointed out. While American family living costs have risen an average of 19 per cent since the outbreak of the Korean War in 1950 and average costs for all foods have risen 16 per cent, meat prices are only .2 per cent above seven years ago.

October figures just released by the U. S. Department of Labor's "cost of living" index, the AMI said, reveal several sharp increases in the average household budget. Costs of family medical care, for example, have risen 33 per cent since 1950; household operation costs are up 29 per cent; bakery products and cereals have risen 28 per cent; dairy products are 24 per cent higher, and transportation costs are up 24 per cent.

Against this trend, the average price of meat has held the line. Poultry and fish products stood firm also, offering the householder her "best

buys" in the whole realm of home purchases. Increased supplies, plus the brisk and constant competition among poultrymen, fisheries and meat processors, as well as among the thousands of meat packing firms, are responsible for this unique achievement.

## Franks Take on New Shape For That Meal-Size Look

A newly-designed skinless frankfurter, with dimensions keyed to in-a-plate rather than in-a-bun serving, has been introduced by Armour and Company, Chicago. Initial marketing of the meal-sized Armour Star franks is scheduled for 21 markets.

The new all-meat franks are chunkier than those of traditional design. They are approximately 3 in. long, compared with 5½ in. for the bun-sized sausage. Diameter of the new franks is 1½ in., compared with ¾ in. for the regular. They are packaged five to seven in a 12-oz. carton with transparent overwrap that permits the shopper to see the contents.

The package features a five-color serving suggestion vignette and cooking instructions. Suggested retail price is 49c per 12-oz. package.

## 1958 Welding Show Set

The American Welding Society will move the site of its annual welding show to St. Louis next year. The 1958 event is set for April 15-17 at the Kiel Auditorium. About 125 companies will exhibit their products.



HONORS WERE awarded to two entries of Tee-Pak, Inc., Chicago, in 1957 national flexible packaging competition. Saran casing made for "Prinz Heerlyk" liverwurst of Linthorst, Wilp, Holland, won first prize in miscellaneous film bags and pouches class. Tee-Pak's patented Snug-Pak, a shrinkable oriented pliofilm, won two second-place honors in miscellaneous films, sheets and rolls and non-frozen prepared or convenience foods categories. Film entry was Reliable Packing Co. bacon overwrap.

## du Pont to Market Curing Sweetener Found by Kahn's

Sodium cyclamate, an artificial sweetener employed in curing bacon, and licenses for its use, will be offered to the meat industry by E. I. du Pont de Nemours Company, Wilmington, Del. The federal Meat Inspection Division approved the use of this additive in MID Memorandum 249 (see the PROVISIONER of November 30, page 26).

Marketing of the new ingredient follows several years of development work in which the du Pont company has cooperated with The E. Kahn's Sons Co., Cincinnati, which originated the method of using an artificial sweetener in place of sugar in meat curing. Experimental quantities of the finished meat product are said to show quality advantages. Bacon cured with sodium cyclamate in combination with salt and sodium nitrite is reported to possess cooking qualities which are superior to bacon flavored with other sweeteners. These include further rendering to achieve crispness without charring or darkening, less tendency toward burning, and less stain on cooking utensils.

(The sweetening material and the method of use will be described later in the PROVISIONER.)

## Order Assembly Systematized

[Continued from page 18]

space had to be allotted to aisles for the industrial trucks that brought products to the different locations. Third, inventory control was difficult; while this factor was not critical for frozen products there was always the possibility that older items might be buried as incoming foods were added to the stacks. Fourth, the height of the freezer could not be utilized fully since it was not considered desirable to stack product to the ceiling.

Sugardale management decided to store the frozen foods functionally; the fast-moving, large-order items are now handled on pallets. They are placed on the pallets as they are received at the plant, stored on these same pallets in the order assembly freezer and moved out as needed in pallet lots. This eliminates needless handling, stacking and re-palletizing as orders are filled.

The 100-odd items which move frequently but in relatively small volume are stored on Rapistan flow racks. These are tiered gravity roller conveyors which slope toward the conveyor which carries the orders to the loading dock; the racks hold about 3,100 cases of product. The racks are loaded during the day with prod-

uct which is received or withdrawn from freezer storage. During the night two order assemblers draw needed frosted foods from the supplies always available to them at the discharge end of the racks. The two men work as a team and each is responsible for half of the items on the order sheet. The items are listed on the order sheet in the same sequence as they are stacked on the racks and neither man has to walk more than 10 ft. in assembling an order.

Products that move in less than case lots are stored across the takeaway conveyor within easy reach of the order assemblers (see plan on page 18). Slow-moving items are stored on the other side of the room on shelves.

The palletized fast-moving, large-quantity items are stored in another part of the room. These are transported with a power lift truck through an air lock.

By storing its frozen food items according to the withdrawal pattern, the efficiency of the order assembly operation has been increased by 20 per cent. Needless walking and hunting for slow movers have been eliminated. Both floor space and room height are used more effectively. The slow movers are placed out of the way and do not occupy space close to the takeaway conveyor. The order pickers' movements are confined primarily to the aisle between the discharge end of the bins and the conveyor.

Inventory can be controlled better. The racks hold approximately a day's supply and the stock filler knows at a glance which items need replacement. Taking the periodic physical inventory is also simplified since the items are stocked in a uniform manner facilitating the count.

Aisle space formerly needed to allow industrial trucks to move about the stock piles has been put to productive use.

The success of the frozen food order assembly operations has prompted management to install a flow rack for its "Fresh Pac" meat items.

## Plant Maintenance Meeting To Hear Oscar Mayer Man

John A. Eckstein, special projects engineer for Oscar Mayer & Co., Madison, Wis., will be among the speakers at the Plant Maintenance & Engineering Conference in Chicago late in January.

He will discuss "Setting and Maintaining Sanitation Objectives" as a member of a panel at 7:30 p.m. Tuesday, January 28, in the Palmer House. "Upkeep of Electric Motors" and



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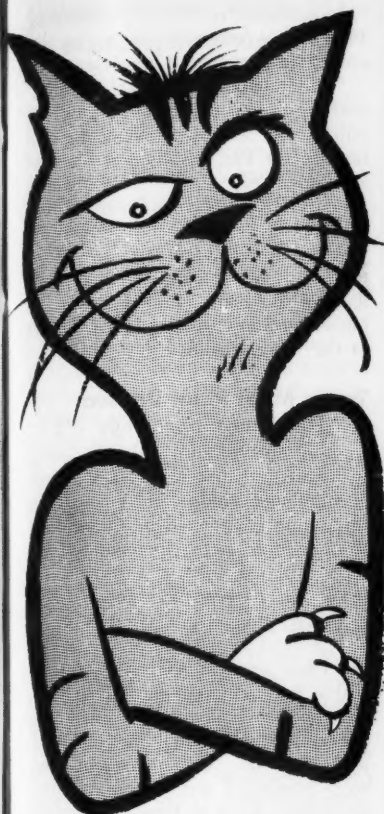
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**CONFIDENCE...**

• If you're fighting for sales in today's rough market, (and who isn't) here's a soothing promise...

• **USE BROOKWOOD PORK SAUSAGE SEASONING** and you can be confident that you'll have easier sailing, because **BROOKWOOD** gives you the finest-tasting, best-looking Pork Sausage you've ever sold!

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*Good Seasoning is Basic*

Renderers find...

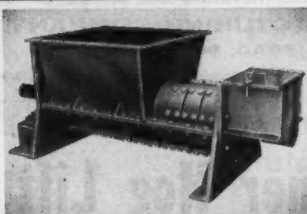
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provides outstanding advantages

(Excerpt from letter written by Mr. Loren Morris of North Platte Rendering Co. appears below)

"Our Rietz Prebreaker will take whole condemned carcasses without any previous cut-up. In fact, we have not found anything that it will not grind at a high rate of speed and send a uniform product to the cookers. Our Prebreaker has now ground over 50 million pounds of material and, since there are no knives to sharpen, maintenance has been virtually nil. We expect to receive years of trouble-free service from this very ruggedly constructed machine."

### RIETZ PREBREAKER



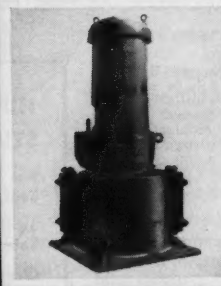
Rietz Prebreaker Model PB-15 Illustrated  
Other sizes available

FOR GRINDING and HOGGING of carcasses, bones, viscera, fats, meat, tankage, refuse.

FOR PRE-CRUSHING ahead of cookers and presses.

FOR CARTWHEELS.

### RIETZ DISINTEGRATOR



Rietz Disintegrator Model RD-18 Illustrated  
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FOR FINAL GRINDING and BLENDING of meal, cracklings, presscake and all packing house by-products.

FOR MEAT and FAT LIQUEFACTION utilizing Rietz Differential Discharge.

ELIMINATES NEED FOR SHAKER SCREENS.

Full information may be had from Rietz at either West Chester, Penna. or Santa Rosa, Calif. Literature available on request.

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weighs only 215 pounds  
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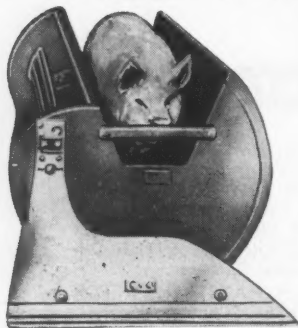
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- a self-contained, factory-package unit with engine-mounted compressor; unit includes compressor mounting brackets and drive belts for all makes of trucks
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Swift, Sure,  
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Over 1/2  
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No recoil.  
Easy upkeep.  
Low operating  
cost.



"Maintenance in Food Processing Plants" are other topics to be discussed in concurrent sessions.

"Maintenance in Little Plants," with up to ten maintenance employees, will receive the attention of the conference for the first time at a session scheduled for 10:30 a.m. Monday, January 27, at the International Amphitheatre.

A total of 25 conference sessions will be held during the first three days of the Plant Maintenance & Engineering Show, set for January 27-30 at the Amphitheatre.

### Texas Meat Plant Unusual

[Continued from page 17]

At the end of the day the pump is lowered so that it can suck up the accumulated sludge. The flow from this pump is directed into a screened strainer and, as the material collects, it is dumped into a waste disposal truck bin parked close by. The bin is picked up by a scavenger.

The rendering room proper, which has three cookers to process the inedible material from the killing floor, has been mechanized so that one operator can handle the job with push buttons. The percolator pans were equipped with Anco Autoperc unloaders. Each of these has its own gear drive on top of the pan. By pushing a button the operator unloads the contents into a screw conveyor running in front of the pans. The conveyor discharges into another that feeds the new Expeller. The pressed meat and bone meal is then conveyed to the parked truck of a local feed manufacturer.

Another building project of the past year was the addition of stockpens. The scale house was built at truck level and the unloading chute was equipped with an adjustable ramp. Here the firm has posted a large sign reminding truckers and handlers that bruising costs money.

### Time Extended for Filing Briefs in Rail Rate Case

The Interstate Commerce Commission, upon request of the railroads, has postponed until December 26 the deadline for filing briefs in Docket No. 32252, fresh meats transcontinental westbound.

Testimony given at the Denver hearing this fall, supporting and opposing the reduced westbound rates that become effective in August, resulted in a transcript of 1,162 pages. ICC examiner Otto Hansen is expected to file his recommendations to the Commission around mid-February or early March.



## National Grange Wants FTC To Regulate Merchandising

Transfer of jurisdiction over packer merchandising practices from the U. S. Department of Agriculture to the Federal Trade Commission was recommended by the National Grange in a resolution adopted at the farm organization's 91st annual meeting in Colorado Springs. The resolution reads: "As the marketing of food products has become increasingly complex and the distribution and marketing of meat and meat products in particular has become more competitive with other foods and subject to unfair trade practices, it has become evident that modification of the Packers and Stockyards Act of 1921 is now desirable.

"We recommend that the Secretary of Agriculture retain exclusive jurisdiction of those sections of the Act aimed at preventing unfair competition and deceptive practices in livestock transactions moving in interstate commerce, including transactions at public stockyards, auction markets and in connection with direct country buying of livestock. We believe the U. S. Department of Agriculture should continue to administer such programs as federal meat inspection, market news reporting of livestock and meat, and federal meat grading.

"We believe further that authority should be restored to the Federal Trade Commission to prevent monopolistic acts, unfair price discriminations and deceptive practices in the merchandising of meat, meat products or other products sold by meat packers, wholesalers, jobbers and retailers. The Federal Trade Commission is expert in preventing deceptive practices and unfair competition in wholesaling and has regulated all agricultural processing industries except meat packing since 1914.

"As matters stand, the regulation of unfair trade practices in the merchandising of meat and meat products is governed by one set of rules, while all other food products are governed by a different set. This creates a confusing, discriminatory and intolerable situation. We believe that control of unfair trade practices should be consistent throughout the food industry, with all competing packers, wholesalers and retailers subject to regulation by the same agency, under the same set of rules and the same degree of enforcement."

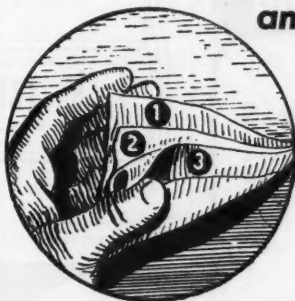
Among pending legislation providing for such a transfer of jurisdiction is S-1356, introduced in the last session of Congress by Senators Watkins (R-Utah) and O'Mahoney (D-Wyo.).

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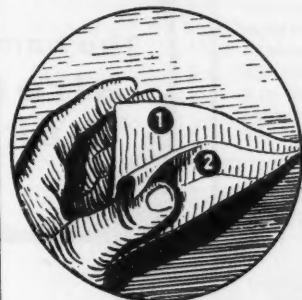
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1. Outside printed wrap of Patapar Luster Parchment—high wet-strength, grease-resisting.
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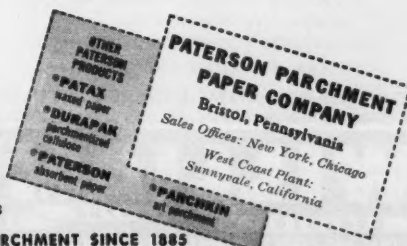
We will reproduce your present wrapper design, or if you wish, we will design a new and colorful wrapper for you.

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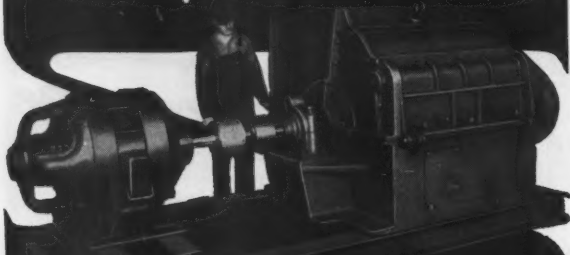
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Whenever Williams has been permitted to help packers and renderers to more efficiently process their grease-producing stock and by-products, earnings have gone up and costs down while both production and quality have been improved. There is every reason to expect that this is what Williams can do for you:

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Dry bones, tankage, cracklings or other by-product stock with grease content from 1% to 14%, perhaps higher, can be reduced to sizes as small as 8 mesh in a single operation! Finished size can be held constantly uniform with oversize particles and fines reduced to a negligible minimum. Output can be sharply increased without additional labor which will greatly lower the cost per ton.

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Regardless of extraction method, carcasses, entrails, meat scrap, green bones and other offal will yield more grease of better color, and without excessive heat, if reduced to uniform smaller size in a Williams. Proper hogging of dry stock for rendering produces far more grease than delivering the stock in large pieces to the cooker.

Let a Williams representative discuss it with you. There is no obligation whatever.

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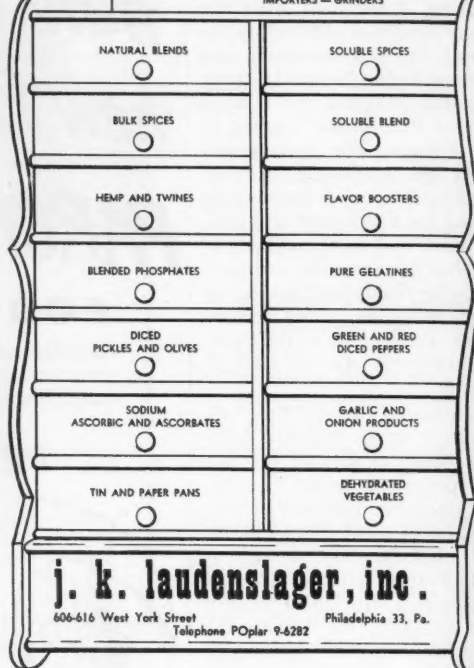
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# The Meat Trail...

## Lone Star Concern Building New Plant in Houston, Tex.

Ground was broken last week in Houston, Tex., for a new \$450,000 plant for Lone Star Packing Co., ROBERT I. SCHOOLER, owner, announced. The steel and concrete structure, with a red tile exterior, and the cattle pens will cover two acres of a five-acre tract, allowing for future expansion.

The new plant, which will operate under federal inspection, will have 21,000 sq. ft. of floor space, including 8,000 sq. ft. of refrigerated area and a three-bed killing floor. L. Gabert and Associates is the architect. Lone Star will slaughter cattle and calves and do boning and fabricating, selling to other packers, wholesalers and jobbers.

Schooler started the Lone Star concern in May, 1949, fabricating about 4,500 lbs. of beef the first week. The company now operates in leased premises, fabricating about 30,000 lbs., or one carload, a day from carcasses acquired from others. Sales volume is about \$1,750,000 a year.

The company hopes to double its business in the new plant, slaughtering 800 head a week and fabricating two carloads of beef and veal a day, Schooler said. A balcony will be built above the killing floor so that school children and other groups may visit the plant and observe the operation.

Although a Houston ordinance passed last January bans the construction of packing plants within the city limits, an amendment passed in August permits the construction of plants for which building permits already had been issued. Schooler has had his building permit for more than a year. Site of the new plant will be an industrial area, with two other packing plants and two rendering plants located nearby.

## Ramsey Named President of South Carolina Credit Group

W. G. RAMSEY of Dreher Packing Co., Columbia, S. C., has been elected president of the South Carolina Meat Packers' Credit Association for 1958. The group was organized last December for the purpose of exchanging ideas and credit experiences among meat packers in the state.

New vice president is G. D. KINGTON of Kingan Inc., Orangeburg, a division of Hygrade Food Products

Corp. W. M. WILKERSON of Greenwood Packing Plant, Greenwood, was re-elected secretary, and E. L. KYSER, Old Fort Packing Co., Walterboro, was renamed as treasurer.

Members agreed that the exchange of information has proved beneficial during a precarious credit situation. All meat packers doing business in South Carolina are invited to become associated with the group.

## PLANTS

Bay View Sausage Shop, Inc., has purchased a former dairy at 2929 W. Forest Home ave., Milwaukee, for its sausage manufacturing operations, now located at 2652 S. Kinnickinnic ave. in that city. RUDOLPH G. GILSTER, president, said 15 to 20 workers will be employed initially in the new location, which is expected to be in production by January 1. The sausage firm's retail store will remain on S. Kinnickinnic ave.

A \$300,000 plant addition is being constructed for Intercontinental Packers, Ltd., at Saskatoon, Sask. The 188x90-ft., one-story and basement structure will be used primarily as a beef cooler.

An agreement for the purchase of Fox De Luxe Foods, Inc., Chicago, by a corporation organized by FREDERICK W. RICHMOND, New York industrialist, has been announced by WILLIAM FOX, president of the food processing concern, and Richmond. No change in the name of the com-

pany or its management is contemplated. Although Fox De Luxe is primarily a supplier of frozen poultry and butter, a beef pie and frozen ham and yam dinner are among products processed at its MID-inspected plant in Dardanelle, Ark. The company's annual sales volume exceeds \$30,000,000. Development of 22 new pre-cooked frozen food products will receive special attention under the direction of Fox, Richmond said.

Armour and Company is building a 19,608-sq.-ft. beef cooler at its South St. Paul plant.

Sales headquarters of Bob Evans Farms has been moved from Xenia, O., to 3458 S. High st., Columbus, O., BOB EVANS, president of the sausage manufacturing concern, announced. ROBERT WOOD, formerly of Xenia, will be sales manager in charge of the new office. The company operates plants at Xenia and Gallipolis, O.

Emil's Sausage Kitchen has been opened at Pompano Beach, Fla., by EMIL and ELIZABETH EDLER, who also operate a sausage concern at Gaylord, Mich.

Simon Wholesale Meat Co., Omaha, Neb., has moved to a new location at 5934 S. 25th st. in that city. ERVIN R. and STUART E. SIMON are partners in the concern.

The provincial government of Nova Scotia has agreed to invest \$1,500,000 in the proposed abattoir of Nova Scotia Co-operative Abattoir, Ltd.,



GERMAN MEAT PACKERS entertained recently by The Wm. Schludenberg-T. J. Kurdle Co., Baltimore, are greeted by Theodore E. Schludenberg (third from left, front row), president, and M. Eder, (second from right, front row), division superintendent. Visitors included Messrs. Sarroff, Menzefricks, Kleins, Moeller, Rasch, Dammholz, Sager, Udo Noelke, Ulrich Noelke, Martins and Dr. Schwerdtfeger. They were conducted on a tour of the Esskey plant.



provided the company can raise \$500,000 among the producers. The co-operative already has received \$100,000 in subscriptions, leaving \$400,000 to be collected. The abattoir would be built on the shores of Bedford Basin, near Halifax.

Weigler Bros. has begun operations in its new sausage plant on Second st. in Manchester, N. H.

Longueil Meat Exporting Co., Ltd., is building a \$400,000 plant in Ville Lemoyne, Que., a suburb of Montreal.

## JOBS

DANIEL W. HOFFMAN will retire on pension, effective January 1, as head of the zone purchasing-transportation department of Swift & Company at North Portland, Ore. Hoffman started with Swift at North Portland in 1919. He has headed the purchasing department since 1920



D. HOFFMAN

and was given the additional transportation duties in 1932. The department is responsible for purchasing and transportation for all Swift units in Oregon, Washington and Idaho. Hoffman will be succeeded as head of the purchasing-transportation department by ARTHUR D. VENATOR, who started with Swift at North Portland in 1934 and has been in purchasing and transportation since 1936.

S. W. MORTON has been promoted to manager of the merchandising department at the John Morrell & Co. plant in Sioux Falls, S. D., and R. G. SCHMIDT has been named assistant manager of the department, L. E. WINNETT, sales manager, announced. Schmidt also will be in charge of public relations.

C. R. MACKEY has been appointed manager of the eastern packinghouse branches of Canada Packers, Ltd., Toronto. The division includes London, Windsor, Quebec, Halifax, Sidney, St. John's and Corner Brook.

## DEATHS

NELSON F. MOYER, 53, president of North Penn Hide Co., Inc., Souder-ton, Pa., died November 29.

FRED WERNER, 63, former owner of Werner Wholesale Meat Co., Charleston, W. Va., died after a long illness.

LOUIS C. TOBIN, 65, retired superintendent of the Swift & Company



GRAND NATIONAL steak night was observed recently aboard the Matson Navigation Co. flagship "Lurline" as first of four banquets to be served from reserve champion carload of fat cattle purchased at Grand National Livestock Exposition in San Francisco. Carload was bought for Matson at 54c a pound by H. Moffat Co., San Francisco. Fred von Dohren, Matson meat buyer, inspects dressed prize beef above.

plant at El Paso, Tex., died at his home in Kansas City, Mo., after a three-month illness. He served with Swift for 45 years.

ERNEST O. LEAVER, 61, Toronto district sales manager for Swift-Canadian Co., Ltd., for 24 years, suffered a fatal heart attack while playing golf. He joined the company in 1912.

## TRAILMARKS

The third meeting of the eastern division of the NIMPA Accounting Conference is scheduled for the Hotel New Yorker, New York City, on Friday, December 13, beginning at noon with luncheon. Principal speaker will be DON F. TIMMONS, vice president and comptroller of John Krauss, Inc., Jamaica, N. Y., who also addressed the last NIMPA convention.

Geo. A. Hormel & Co., Austin, Minn., has distributed profit-sharing checks to 8,594 employees around the country, marking the 19th successive year the company has paid joint earnings. Each eligible employee was given a check amounting to 1.307 times his basic 40-hour weekly wage.

HOWARD L. ROACH, president of Roach Farms, Inc., Plainfield, Ia., has been elected to the board of directors of The Rath Packing Co., Waterloo, Ia., HOWARD H. RATH, chairman of the board, announced. Roach Farms, Inc., is engaged in agricultural consulting, farm management, farm realty and other farm services. Roach is president of the Soybean Council of America, Inc. In this capacity he maintains offices in Rome and Madrid and has made many

trips to other European countries to promote the sale of American agricultural products, especially fats and oils. His contacts have stimulated sales of not only soy oil, but also lard, meats, poultry and feed grains. Roach was elected by the Rath board to fill a vacancy created by the recent retirement of JOHN A. MUTH, who had been vice president in charge of sales and advertising.

LEONARD H. WOODS, founder and president of Galesburg Order Buyers, Galesburg, Ill., has been elected as a director of the Illinois State Chamber of Commerce. His company operates 19 stockyards in Western Illinois and Eastern Iowa. Woods also is vice president of the Independent Livestock Marketing Association.

Employees of Jackson Packing Co., Jackson, Miss., have qualified for the United Givers Fund "award of distinction" by their outstanding response to the local appeal. A gift of \$3,648.45 was made by the firm's employees and management.

JOE STEGER, formerly with E. G. James Co., now is conducting his own tallow and grease brokerage business at 9636 S. Bishop st., Chicago. His telephone number is PRescott 9-5640.

## Alabama Packers to Help Show What Meat-Type Means

Two meat-type hog grading schools will be sponsored this month by the Alabama Meat Packers Association and the Alabama Extension Service. The first school will take place December 17 and 18 at Leeds Packing Co., Leeds, and the second on December 20 and 21 at Sunnyland Packing Co., Dothan.

The first day's program at each plant will include group participation in grading and evaluating ten market hogs, directed by W. L. Richmond of Mississippi State College. Speakers will include C. B. Phillips and Dr. W. M. Warren of Alabama Polytechnic Institute; Dr. J. W. Cole, University of Tennessee, and director P. C. Davis and associate director J. L. Lawson of the Alabama Extension Service.

Dr. Cole will explain carcass evaluation on the second day. "The Packer's Responsibility Relative to Buying Market Hogs on Merit Basis" will be discussed by William Kling of Valley Pride Packing Co., Huntsville, president of the Alabama Meat Packers Association. Final event will be a panel discussion of "What Is the Next Step?" led by A. W. Jones of Alabama Polytechnic Institute.

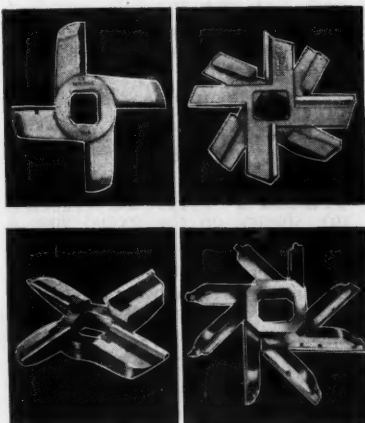


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ROSELAND plant's location not far from a large recreational area helps to give the packinghouse in central western Missouri a balanced year-around business.

## Young Missouri Meat Packing Firm Proceeds With Five-Year Program of Improvements

**A** SUCCESSFUL newcomer among midwestern meat packers is Roseland Meats, Inc., which began operations in 1951 by acquiring and changing the name of a meat concern at Sedalia, Mo. Processing started in a small way with production of fresh and smoked pork and fresh sausage. During the past six years, through new construction and remodeling, slaughtering capacity of the plant has been increased to a weekly output of 350 hogs and 150 cattle. Comparable volume is being developed in sausage products.

Organization of the concern stemmed from abandonment of a larger plant at Warrensburg, Mo., which, after many years of occupancy, was considered inadequate for future needs. W. H. Shockey, president and treasurer, recalls starting in the meat business 25 years ago with his father at the Warrensburg plant. After an interval spent in other activities the younger Shockey came

back into the business to head the present firm. He is enthusiastic in giving credit to THE NATIONAL PROVISIONER, which he refers to as "our Bible," for help in past endeavors and plans for the future. Other officers are F. W. Kessner, vice president and sales manager, and R. J. Lopp, secretary, who is in charge of the procurement of livestock and of fresh beef sales.

A 45 x 60 ft. two-story and basement addition was built in 1953 to house a dual-purpose killing floor at ground level; a lard packing and holding cooler in the basement, and dry storage on the second floor. A 50 x 60 ft. unattached building has been completed and will be used for dry storage to allow conversion of the area over the killing floor into office and employees' welfare space.

A five-year plan is under way during which older parts of the plant will be remodeled, new machinery added and production increased so that sales effort can be intensified and doubled territorially. Rendering and maintenance departments will be established soon.

The killing floor addition is built of brick and concrete to meet federal specifications. Interior walls are finished in glazed tile from floor to ceiling. The lard department is exceptionally well arranged for this size of plant; a 2400-lb. vertical steam rendering tank and an mechanically-agitated cooling tank are located in an enclosed area adjoining the killing floor. Both tanks extend into the basement where the lard is forced through a Sperry filter and measured through an ANCO filler.

The company prides itself on producing meats which consistently com-



W. H. SHOCKEY, left, and R. J. Lopp judge the amount of fat on a hog. The company pays a premium for meat type animals.



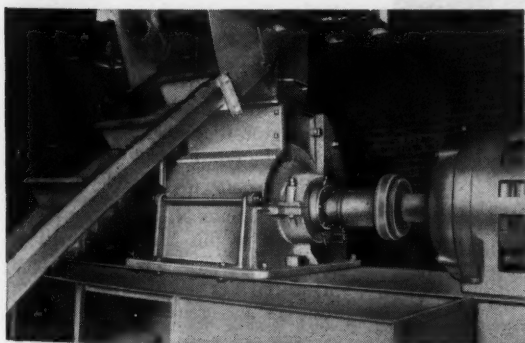
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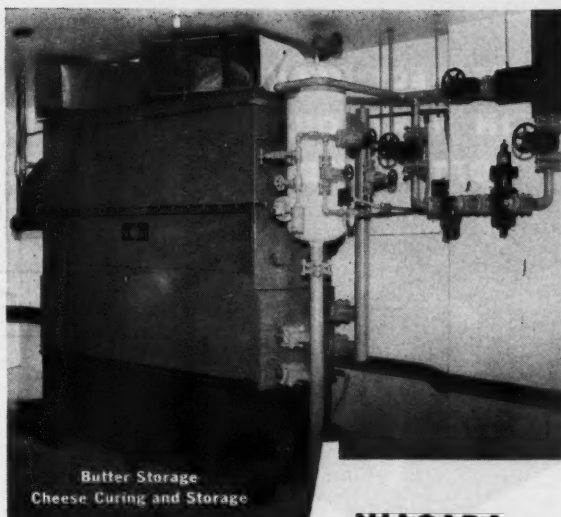


Shown here is an M & M meat converting installation in a rendering plant. Converter is arranged for feeding from the first floor by means of a conveyor. Material can also be fed from floor above by gravity through a chute. Ground material is delivered to cookers by conveyor. Machine is designed so material cannot collect inside and throw equipment out of balance. Provides fine, uniform cutting of meat, shop fats and bones. Wide range of sizes and types. Write for further information.

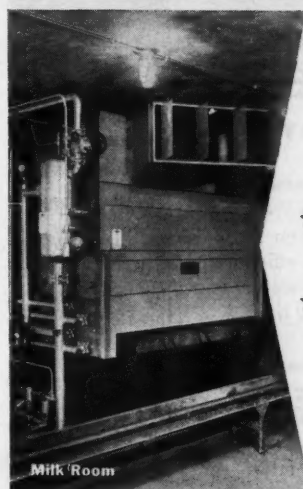
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mand a price premium This is accomplished by giving fresh meats a close trim and by making sausage with a mild but distinctive flavor, says Shockey.

A rose motive is used in advertising, on package labels and on truck panels. An attractive oval rose garden is maintained at the front of the plant. The older "Warnsburg" brand

(a changed spelling of the location of the original parent concern, made necessary by legal complications) is retained for all pork products while the "Roseland" brand is used for the firm's beef.

The company's products are distributed to Kansas City and over a 50-mile radius, including central Missouri and the Ozark recreational area.

## Flashes on suppliers

**REYNOLDS METALS CO.:** PAUL MURPHY, general manager of packaging market sales, has been named a vice president of Reynolds Aluminum Sales Co., it was announced by DAVID P. REYNOLDS, vice president in charge of sales for the parent company. Under Murphy's direction,



PAUL MURPHY

Reynolds has introduced a number of "firsts" in the industry, including foil wraps, gift wraps, Clo-Can, the Reytear container, and the "cook-in" foil pouch.

**AMERICAN VISCOSE CORP. FILM DIVISION:** THOMAS H. DERBY has been promoted to the newly-created position of sales coordinator, according to THOMAS O. WILLIAMS, assistant sales manager. Derby will assist Williams in the activities of the sales organization. Derby, joined American Viscose in 1948.



THOMAS DERBY

**CLINTON CORN PROCESSING CO.:** The appointment of R. H. JACKSON as general sales manager of the eastern division has been announced by H. A. BENDIXEN, vice president and general sales manager of the Clinton, Ia., firm. Another promotion names R. H. BOEGEL as district manager of the Philadelphia territory. The Clinton company is a subsidiary of Standard Brands, Inc.

**RHODIA, INC.:** PAUL BRNA has been named district sales manager of the Midwest division of this New York City firm, according to JACQUES LEROUX, sales manager. With headquar-

ters in Chicago, Brna will be responsible for the sales of the aromatic flavor and Alamask divisions of the pharmaceutical division.

**VISKING CO., FOOD CASINGS DIVISION:** GLENN M. GRANATH has been promoted to regional sales manager of field training and development for the food casings division. Granath's primary responsibility, according to H. A. LOTKA, Visking's sales manager, will be the indoctrination and development of sales staff members. VICTOR B. MUTH has been named sales representative for central and northern Illinois, parts of Indiana, Iowa and Kentucky, it was announced by JAMES V. MILIO, field sales manager for Visking.

**RECORD CORP.:** FRANK C. HAWK has been named representative for New York, New Jersey, Pennsylvania, and the New England states, it was announced by H. T. JARVIS, president of the Los Angeles refrigeration equipment firm. A Record warehouse will be opened in New Jersey to serve the New York-New England-Philadelphia trading area, as well as the Washington-Baltimore-Richmond, Va. area in the South.

**MILPRINT, INC.:** The appointment of GEORGE N. ANDERMAN to the sales staff of this Milwaukee packaging materials firm has recently been announced by BERT HEFTER, vice president and general sales manager.

**YALE & TOWNE MANUFACTURING CO.:** A sales and service sub-branch of the company's materials handling division has been established at Grand Rapids, Mich., to serve the western part of the state.

**WEST VIRGINIA PULP AND PAPER CO.:** WARREN B. FREEDLUND has been appointed Northeastern sales representative for the Polychemicals division of this Charleston, South Carolina, organization.

# ALL MEAT . . . output, exports, imports, stocks

## Meat Production Smallest in Months

Meat production for the short holiday period last week dropped to its smallest volume since Labor Day week. Volume for the period fell off 10 per cent to 366,000,000 lbs. from 408,000,000 lbs. for the week before and 27 per cent from last year's 500,000,000 lbs. for the same period. Slaughter of all livestock declined sharply, with that of cattle down by 38,000 head from the previous week. Cattle slaughter was also 128,000 head smaller than a year ago. Hog slaughter was down to its lowest in weeks and 30 per cent, or 519,000 head smaller than last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Nov. 30, 1957	325	182.0	1,190	160.1
Nov. 23, 1957	363	202.2	1,335	179.6
Dec. 1, 1956	453	238.1	1,709	225.5

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Nov. 30, 1957	128	14.3	205	9.4	366
Nov. 23, 1957	143	16.3	220	10.1	408
Dec. 1, 1956	192	23.0	291	13.4	500

1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Nov. 30, 1957	1,000	560	236	134
Nov. 23, 1957	995	557	236	134
Dec. 1, 1956	986	525	236	132

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Nov. 30, 1957	205	112	97	46	—	35.5
Nov. 23, 1957	210	114	96	46	—	40.0
Dec. 1, 1956	219	120	96	46	14.5	58.4

## AMI PROVISION STOCKS

Pork stocks as reported to the American Meat Institute totaled 108,500,000 lbs. on Nov. 30. This volume was 37 per cent below the 171,400,000 lbs. of meat in stock a year earlier.

Stocks of lard and rendered pork fat at 33,300,000 lbs., compared with 35,300,000 lbs. in stock on about the same date a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Nov. 30 stocks as percentages of inventories on	Nov. 16,	Dec. 1,
HAMS:	1957	1956	
Cured, S.P.-D.C.	126	04	
Frozen for cure, S.P.-D.C.	77	48	
Total hams	104	58	
PICNICS:			
Cured, S.P.-D.C.	109	53	
Frozen for cure, S.P.-D.C.	155	50	
Total picnics	130	51	
BELLIES:			
Cured, D.S.	130	86	
Frozen for cure, D.S.	—	209	
Cured, S.P.-D.C.	103	79	
Frozen for cure, S.P.-D.C.	118	50	
OTHER CURED MEATS:			
Cured and in cure	118	76	
Frozen for cure	109	58	
Total other	116	70	
FAT BACKS:			
Cured, D.S.	120	70	
FRESH FROZEN:			
Loins, spareribs, neckbones, trimmings, other—Total	125	73	
TOT. ALL PORK MEATS	114	63	
LARD & R.P.F.	94	53	

## CHICAGO LARD STOCKS

Lard inventories in Chicago on November 30 totaled 10,756,942 lbs., according to the Chicago Board of Trade. This volume compared with 15,014,219 lbs. in storage on October 31 and 28,225,642 lbs. on November 30 last year.

Lard stocks by classes (in pounds) appear in the table below:

	Nov. 30, 1957	Oct. 31, 1957	Nov. 30, 1956
P.S. Lard (a)	3,195,000	886,270	5,387,536
P.S. Lard (b)	4,710,543	8,925,786	14,482,755
Dry Rendered			
Lard (a)	656,200	—	—
Dry Rendered			
Lard (b)	359,099	2,676,763	6,005,175
Other Lard	1,835,500	2,525,400	2,350,176
TOTAL LARD	10,756,942	15,014,219	28,225,642

(a) Made since Oct. 1, 1957.  
(b) Made previous to Oct. 1, 1957.

## OCT. KILL BY REGIONS

United States federally inspected slaughter by regions in Oct. 1957, with totals compared, in 000's:

Region	Cattle	Sheep & Calves	Hogs	Lambs
N. Atl. States	149	117	572	206
S. Atl. States	60	59	279	—
N. C. States—East	389	261	1,490	141
N. C. States—N.W.	499	114	2,423	383
N. C. States—S.W.	168	28	576	81
S. Central States	216	118	427	53
Mountain States	101	5	100	176
Pacific States	218	40	227	171
Totals, Oct. 1957	1,801	742	6,094	1,210
Totals, Sept. 1957	1,627	638	5,080	1,104
Totals, Oct. 1956	1,959	872	6,347	1,439

## N. Z. Lamb Offers To Calif.

### Trade, Wool Group Learns

New Zealand frozen lamb in Cryovac bags, cut into primal cuts, trimmed with flank, kidney out, and shanks and trotters (fore shanks) off, is being offered to the trade in California by brokers and other interests, according to unconfirmed reports received by the California Wool Growers Association. Delivery can be made by February 1.

The offering price was said to be 36½c for 40-50 lb. lambs and 40c on the 30-40 lb. weights.

For the first nine months of 1957, lamb and mutton imported from N. Z. were only 9,958 lbs. compared with 24,706 lbs. imported during the same period of 1956. In that year Los Angeles received a trial shipment of New Zealand lamb legs.

Hawaii, partial to lamb, and long receiving a considerable portion of its supply from California, imported 17,079 lbs. from N. Z. in 1956 and for the first nine months of 1957, 155,550 lbs. from the same country.

## ST. LOUIS PROVISIONS

Provision stocks in St. Louis and East St. Louis on November 30 totaled 5,449,220 lbs. of pork, the St. Louis Livestock Exchange has reported. This volume compared with closing October stocks of 4,246,423 lbs. and 8,989,948 lbs. at the close of November last year.

St. Louis, East St. Louis lard stocks amounted to 2,049,204 lbs. compared with 1,921,678 lbs. a month before and 2,113,328 lbs. a year earlier. Area hog slaughter numbered 332,413 head in November as against 396,378 in October, and was 28 per cent smaller than the kill in November 1956.

## U. S. Lard Storage Stocks

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on October 31, 1957 totaled 67,717,000 lbs. This volume compared with 68,650,000 lbs. in stock on the close of September and 106,352,000 lbs. at the close of October last year.

# PROCESSED MEATS . . . SUPPLIES

## U. S. Hides and Skins Exports Rise In January-September

United States exports of all types of hides and skins showed significant increases in the first nine months of 1957, compared with the same period in 1956. Exports of cattle hides over this period increased by about 34 per cent, calf and kipskins 15 per cent, and sheep and lamb skins by about 73 per cent.

Increased exports of cattle hides to the Netherlands and West Germany, calf and kipskins to the Netherlands, and sheep and lamb skins to Canada and the United Kingdom, were responsible for most of the gain. Total exports for the period numbered 1,042,000 pieces as against 604,000 in January-September 1956.

U. S. exports of hides and skins, annual 1955-56 and January-September 1956-57 are listed below:

Country of destination	1955 1,000 pieces	1956 1,000 pieces	Jan.-Sept. 1,000 pieces	1957 1,000 pieces
<b>Cattle hides:</b>				
Japan	1,251	1,329	996	1,049
Canada	696	774	568	575
Mexico	778	702	486	411
West Germany	717	436	242	578
Netherlands	783	285	225	1,052
United Kingdom	388	243	221	264
Others	1,239	1,170	900	967
Totals	5,852	4,940	3,647	4,896
<b>Calf and kip:</b>				
Japan	857	1,033	644	648
Canada	651	570	459	501
West Germany	734	783	503	511
Netherlands	490	209	123	268
United Kingdom	363	98	62	112
Others	494	413	251	247
Total	3,579	3,106	2,042	2,347
<b>Sheep and lamb:</b>				
Canada	314	337	213	410
United Kingdom	154	258	220	326
Mexico	215	84	53	60
Others	164	152	118	236
Total	847	831	604	1,042

<sup>1</sup>Includes goat and kid.  
Source: Bureau of the Census.

## Taste of Pork Chops Varies With Fatness, Tests Show

Significant differences were shown between the palatability of pork chops taken from carcasses of different degrees of fatness in a Michigan test. Chops from the highest finished carcasses should have the highest palatability score followed by the intermediate and least finished carcasses.

This fact was revealed in a report of studies conducted by R. A. Saffle and L. J. Bratzler of the Michigan State University, and presented at the 49th annual meeting of the American Society of Animal Production in Chicago.

Sixty-nine pork carcasses were used in the test, divided into three groups based on average backfat thickness. Taste panels of 12 members tested the palatability of center cut pork chops, semi-membranous muscle of cured hams, and bacon slices. The hams were cured by artery injection and the bacon was dry-cured.

The taste tests revealed no significant differences in palatability for the hams or bacon from different carcasses. The loss during curing decreased as the fatness increased.

## No "Fast Buck" For Farmer

The farmer's share of the average consumer's dollar spent for farm food products, declining steadily since the recent high of 49c established in 1951, this year through August averaged a fraction above 39c, according to a preliminary estimate by the U. S. Department of Agriculture.

## Japan Sets Up Organization To Handle Imported Meat

Japan's rapid rise in meat consumption and importation has led butchers, food handlers, and importers to form a new central organization for handling imported meat. The new organization, the Japan Meat Importing Deliberative Association, will attempt to coordinate the activities of butchers, distributors, and importers with the supply and demand situation.

Meat imports in 1957 are expected to exceed 44,000,000 lbs., a sharp rise over 1956 imports of about 6,500,000 lbs. New Zealand is the most important Japanese source of imported meat. Meat producers and exporters in New Zealand have been eager to find a new market as Japan.

The present high level of United States prices and the dollar shortage in Japan make it unlikely that the U. S. will ship appreciable quantities of meat to Japan in the near future.

## Meat Index Edges Upward

The wholesale price index on meats for the week ended November 26, edging upward by a whole percentage point from the previous week, rested at 91.5, the Bureau of Labor Statistics has reported. The average primary market price index on the other hand, reflecting lower prices on some consumer commodities, was steady at 117.8 per cent. Current indexes were considerably higher than the 79.7 and 115.9, respectively, for the same week of last year.

### DOMESTIC SAUSAGE

Pork-sausage, bulk (crl. lb.)	
In 1-lb. roll	37 @ 38 1/2
Pork saus., s.c. 1-lb. pk.	56 @ 57
Frank's, s.c. 1-lb. pk.	60 @ 65
Frank's, skinless, 1-lb. package	47 @ 48
Bologna, ring (bulk)	44 @ 52
Bologna, art. cas., bulk	37 @ 39 1/2
Bologna, a.c., sliced, 6-7 oz. pk., doz.	2.90 @ 3.12
Smoked liver, h.b., bulk	47 1/2 @ 58
Smoked liver, a.c., bulk	40 1/2 @ 48
Polish saus., smoked	52 @ 62
New Eng. lunch, spec.	64 @ 70
New Eng. lunch, spec., sliced, 6-7 oz. doz.	4.40 @ 4.80
Olive loaf, bulk	43 1/2 @ 52 1/2
O.L., sliced, 6-7 oz. doz.	3.45 @ 3.60
Blood and tongue, bulk	47 1/2 @ 61
Pepper loaf, bulk	60 1/2 @ 68
P.L., sliced, 6-7 oz. doz.	4.05 @ 4.56
Pickle & pimento loaf	39 1/2 @ 46 1/2
P.&P., sliced, 6-7 oz. doz.	3.25 @ 3.36

### DRY SAUSAGE

Cerrelat, ch. hog bungs.	96 @ 98
Thuringer	59 @ 55
Farmer	81 @ 83
Hoisteiner	83 @ 85
Salami, B. C.	85 @ 87
Salami, Genoa style	93 @ 1.01
Salami, cooked	43 @ 45
Pepperoni	82 @ 84
Sicilian	97 @ 99
Goteborg	81 @ 83
Mortadella	56 @ 58

### SEEDS AND HERBS

(crl. lb.)	Whole	Ground
Caraway seed	19	24
Cominos seed	41	47
Mustard seed, fancy	23	
yellow Amer.	17	
Oregano	44	
Coriander, Morocco, No. 1	21	25
Marjoram, French	67	72
Sage, Dalmatian, No. 1	56	64

### SPICES

(Basis, Chicago, original bags, bales)	Whole	Ground
Allspice, prime	78	88
Resifted	86	95
Chili, pepper	45	
Chili, powder	32	
Cloves, Zanzibar	67	78
Ginger, Jam., unbl.	92	98
Mace, fancy, Banda	3.50	4.10
West Indies	3.70	
East Indies	3.50	
Mustard flour, fancy	37	
No. 1	33	
West India nutmeg	2.70	
Paprika, Amer. No. 1	48	
Paprika, Spanish	47	
Cayenne pepper	62	
Pepper:		
Red, No. 1	57	
White	48	52
Black	38	41 1/2

### SAUSAGE CASINGS

(L.e.l. prices quoted to manufacturers of sausage)	
<b>Beef rounds:</b>	(Per set)
Clear, 29/35 mm.	1.05 @ 1.35
Clear, 35/38 mm.	1.00 @ 1.15
Clear, 35/40 mm.	85 @ 1.10
Clear, 38/40 mm.	90 @ 1.35
Clear, 40/44 mm.	1.30 @ 1.65
Clear, 44 mm./up	1.85 @ 2.50
Not clear, 40 mm./dn.	65 @ 75
Not clear, 40 mm./up	75 @ 85
<b>Beef weasands:</b>	(Each)
No. 1, 24 in./up	13 @ 16
No. 1, 22 in./up	9 @ 14
<b>Beef middles:</b>	(Per set)
Ex. wide, 2 1/2 in./up	3.40 @ 3.60
Spec. wide, 2 1/2 in./up	2.55 @ 2.70
Spec. med., 1 1/2 in./up	1.50 @ 1.60
Narrow, 1 1/2 in./dn.	1.00 @ 1.10
<b>Beef bung caps:</b>	(Each)
Clear, 5 in./up	34 @ 40
Clear, 4 1/2 inch	29 @ 32
Clear, 4 1/4 inch	19 @ 21
Clear, 3 1/2 inch	15 @ 16
Not clear, 4 1/2 inch/up	18 @ 21
<b>Beef bladders, salted:</b>	(Each)
7 1/2 inch/up, inflated	18
6 1/2-7 1/2 inch, inflated	13
5 1/2-6 1/2 inch, inflated	12 @ 13
<b>Pork casings:</b>	(Per hank)
29 mm./down	4.50 @ 4.75
29/32 mm.	4.30 @ 4.65
32/35 mm.	3.15 @ 3.65
35/38 mm.	2.70 @ 3.10
38/44 mm.	2.50 @ 2.80

<b>Hog bungs:</b>	(Each)
Sow, 34 in. cut	37 @ 42
Export, 34 in. cut	36 @ 41
Large prime, 34 in.	37 @ 42
Med. prime, 34 in.	34 @ 39
Small prime	19 @ 21
Middles, cap off	35 @ 40
Hog skips	50 @ 55
Hog runners, green	19 @ 21
<b>Sheep casings:</b>	(Per hank)
26/28 mm.	6.20 @ 6.50
24/26 mm.	6.00 @ 6.30
22/24 mm.	4.75 @ 5.00
20/22 mm.	4.10 @ 4.40
18/20 mm.	2.80 @ 3.10
16/18 mm.	1.50 @ 1.70

### CURING MATERIALS

Nitrite of soda, in 400-lb. ctn.	111.00
bbbl., del. or f.o.b. Chgo.	111.00
Pure rfd. gran. nitrate of soda	5.00
Pure rfd. powdered nitrate of soda	5.00
Salt, paper sacked, f.o.b.	20.00
Chgo. gran. carlots, ton	30.00
Rock salt, ton, in 100-lb. bags, f.o.b. whse. Chgo.	28.00
<b>Sugar:</b>	
Raw, 96 basis, f.o.b. N.Y.	6.30
Refined standard cane gran. basis (Chgo.)	6.70
Packers, regular	5.30
La., less 2%	5.30
Dextrose (less 10c)	7.30
Cerelose, regular	7.30
Ex-warehouse, Chicago	7.40



# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

December 3, 1957

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	42 1/2
Choice, 600/700	41
Choice, 700/800	41n
Good, 500/600	37n
Good, 600/700	37n
Bull	31 1/2
Commercial cow	29n
Canner-cutter cow	28 1/4

#### PRIMAL BEEF CUTS

Prime:	(Lb.)	
Rounds, all wts.	51 1/2	n
Trimmed loins		
50/70 lbs. (cl)	.74	@86
Square chucks		
70/90 lbs. (cl)	.38	n
Arm chucks, 80/110	.36	
Ribs, 25/35 (cl)	.58	@61
Briskets (cl)		28 1/2
Navels, No. 1	17 1/2	@18
Flanks, rough No. 1		18
Choice:		
Hindqtrs., 5/800	48	
Foreqtrs., 5/800	34 1/2	
Rounds, all wts.	31	
Tr. loins, 50/70 (cl)	.04	@70
Sq. chucks, 70/90	.38	
Arm chucks, 80/110	.36	
Briskets (cl)		28 1/2
Ribs, 25/35 (cl)	.54	@57
Navels, No. 1	17 1/2	@18
Flanks, rough No. 1		18
Good, (all wts.):		
Rounds	48	@49
Sq. cut chucks	.36	@38
Briskets	.26	@27
Ribs	.49	@51
Loins	.57	@60

#### COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
90/63	Cow, 3/4	53
72	Cow, 3/4	72
80/83	Cow, 4/5	78
90/95	Cow, 5/6	85
90/95	Bull, 5/6	85

#### BEEF HAM SETS

Insides, 12/up, lb.	47
Outsides, 8/up, lb.	43 1/2
Knuckles, 7 1/2/up, lb.	47

#### CARCASS MUTTON

Choice, 70/down, lb.	21 @ 22
Good, 70/down, lb.	20 @ 21

n—nominal, b—bid, a—asked.

### BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's.	25b
Tongues, No. 2, 100's.	18 1/2
Hearts, regular, 100's.	17 1/2
Livers, regular, 35/50's	16 1/2
Lips, scalded, 100's	22
Lips, unscaled, 100's	11 1/2
Tripe, scalded, 100's	10 1/2
Tripe, cooked, 100's	7 1/2
Melts, 100's	7 1/2
Lungs, 100's	7 1/2
Udders, 100's	5

### FANCY MEATS

(cl prices, lb.)

Beef tongues, corned	30
Veal breads	
12 oz. up	71
Calf tongues, 1-lb./dn.	89
Oxtails, fresh, select	18

### BEEF SAUS. MATERIALS

#### FRESH

Canner-cutter cow	(Lb.)	
meat, barrels	38 1/2	n
Bull meat, boneless,		
barrels	42 1/2	
Beef trimmings		
75/85% barrels	32	
Beef trimmings		
85/90% barrels	35	
Boneless chucks		
barrels	38 1/2	@39
Beef cheek meat,		
trimmed, barrels	26 1/2	@27
Shank meat, bbls.	42	@42 1/2
Beef head meat, bbls.	22n	
Veal trimmings		
boneless, barrels	36	

### VEAL—SKIN OFF

(cl carcass prices, cwt.)

Prime, 90/120	\$48.00 @ 50.00
Prime, 120/150	48.00 @ 50.00
Choice, 90/120	42.50 @ 45.00
Choice, 120/150	42.50 @ 45.00
Good, 90/150	37.00 @ 38.00
Stand., 90/190	33.00 @ 34.00
Utility, 90/190	31.00 @ 32.00
Cull., 60/125	27.00 @ 28.00

### CARCASS LAMB

(cl prices, lb.)

Prime, 35/45	50
Prime, 45/55	50
Prime, 55/65	49
Choice, 35/45	50
Choice, 45/55	50
Choice, 55/65	49
Good, all wts.	46

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Dec. 3	Dec. 3	Dec. 3
STEER:			
Choice:			
500-600 lbs.	\$38.50 @ 41.00	\$40.00 @ 42.00	\$39.50 @ 41.00
600-700 lbs.	38.00 @ 39.00	39.00 @ 40.00	38.50 @ 40.00
Good:			
500-600 lbs.	37.00 @ 39.00	37.00 @ 39.00	37.50 @ 39.00
600-700 lbs.	35.00 @ 37.00	37.00 @ 38.00	37.00 @ 38.50
Standard:			
350-600 lbs.	35.00 @ 37.00	35.00 @ 37.00	35.00 @ 37.00
COW:			
Standard, all wts.	None quoted	31.00 @ 33.00	None quoted
Commercial, all wts.	29.00 @ 31.00	30.00 @ 32.00	30.00 @ 35.00
Utility, all wts.	28.00 @ 30.00	28.00 @ 30.00	29.00 @ 34.00
Canner-cutter	None quoted	27.00 @ 28.00	27.00 @ 31.00
Bull, util. & com'l	32.00 @ 35.00	34.00 @ 36.00	34.00 @ 35.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	42.00 @ 45.00	42.00 @ 44.00	42.00 @ 45.00
Good:			
200 lbs. down	39.00 @ 42.00	42.00 @ 44.00	38.00 @ 43.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	45.00 @ 47.00	44.00 @ 47.00	42.00 @ 45.00
55-65 lbs.	45.00 @ 45.00	42.00 @ 44.00	40.00 @ 43.00
Choice:			
45-55 lbs.	45.00 @ 47.00	44.00 @ 47.00	42.00 @ 45.00
55-65 lbs.	43.00 @ 45.00	42.00 @ 44.00	40.00 @ 43.00
Good, all wts.	41.00 @ 44.00	40.00 @ 44.00	39.00 @ 42.00
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	22.00 @ 24.00	18.00 @ 20.00
Good, 70 lbs./down	None quoted	22.00 @ 24.00	18.00 @ 20.00

## NEW YORK

December 3, 1957

### WHOLESALE FRESH MEATS

#### BEEF CUTS

(L.C.I. prices)

(L.C.L. prices)	
Steer:	(Western, cwt.)
Prime, carc.,	6/700. \$46.00 @ 47.00.
Prime, carc.,	7/800. 45.00 @ 46.00.
Choice, carc.,	6/700. 43.50 @ 45.00.
Choice, carc.,	7/800. 43.00 @ 44.00.
Good, carc.,	6/700. 40.00 @ 42.00.
Good, carc.,	7/800. 39.00 @ 41.00.
Hinds., pr.,	6/700. 53.00 @ 57.00.
Hinds., pr.,	7/800. 52.00 @ 56.00.
Hinds., ch.,	6/700. 50.00 @ 54.00.
Hinds., ch.,	7/800. 49.00 @ 52.00.
Hinds., gd.,	6/700. 47.00 @ 50.00.
Hinds., gd.,	7/800. 46.00 @ 48.00.

#### BEEF CUTS

(L.C.I. prices, lb.)

Prime steer:		
Hindqtrs., 600/700	.54	@57
Hindqtrs., 700/800	.53	@56
Hindqtrs., 800/900	.52	@54
Rounds, flank off	.52	@55
Rounds, diamond bone		
flank off	.52	@56
Short loins, untrim.	.70	@80
Short loins, trim.	.92	@1.02
Flanks	.17 1/2	@18 1/2
Ribs (7 bone cut)	.56	@61
Arm chucks	.39	@41
Briskets	.32	@36
Plates	.10 1/2	@20 1/2
Choice steer:		
Hindqtrs., 600/700	.51	@54
Hindqtrs., 700/800	.50	@53
Hindqtrs., 800/900	.49	@51
Rounds, flank off	.51	@54
Rounds, diamond bone		
flank off	.52	@55
Short loins, untrim.	.55	@65
Short loins, trim.	.75	@85
Flanks (7 bone cut)	.17 1/2	@18 1/2
Ribs (7 bone cut)	.53	@57
Arm chucks	.38	@40
Briskets	.31	@35
Plates	.19	@20

### FANCY MEATS

(L.C.I. prices)

Veal breads, 6/12 oz.	(Lb.)	
12 oz. up	82	
Beef livers, selected	31	
Beef kidneys	16	
Oxtails, 1/4-lb., frozen	13	

### LAMB

(L.C.I. carcass prices, cwt.)

Prime, 30/40	\$50.00 @ 53.00
Prime, 40/45	50.00 @ 54.00
Prime, 45/55	49.00 @ 52.00
Prime, 55/65	49.00 @ 50.00
Choice, 30/40	49.00 @ 52.00
Choice, 40/45	49.00 @ 53.00
Choice, 45/55	48.00 @ 51.00
Choice, 55/65	47.00 @ 48.00
Good, 30/40	None qtd.
Good, 40/45	None qtd.
Good, 45/55	None qtd.

### VEAL—SKIN OFF

(L.C.I. carcass prices) Western

Prime, 45/55	49.00 @ 51.00
Prime, 55/65	49.00 @ 51.00
Choice, 45/55	47.00 @ 49.00
Choice, 55/65	47.00 @ 49.00
Choice, 55/65	46.00 @ 48.00
Good, 45/55	45.00 @ 47.00
Good, 45/55	44.00 @ 46.00

## NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Nov. 30, 1957, with comparisons:

STEER AND HEIFER:	Carcasses
Week ended Nov. 30	8,924
Week previous	10,261
COW:	
Week ended Nov. 30	645
Week previous	907
BULL:	
Week ended Nov. 30	287
Week previous	290
VEAL:	
Week ended Nov. 30	11,285
Week previous	10,246
LAMB:	
Week ended Nov. 30	28,359
Week previous	26,775
MUTTON:	
Week ended Nov. 30	615
Week previous	579
HOG AND PIG:	
Week ended Nov. 30	7,589
Week previous	11,791
BEEF CUTS:	(Lbs.)
Week ended Nov. 30	169,171
Week previous	76,369
VEAL AND CALF CUTS:	
Week ended Nov. 30	3,041
Week previous	3,189
LAMB AND MUTTON:	
Week ended Nov. 30	3,862
Week previous	...
PORK CUTS:	
Week ended Nov. 30	641,779
Week previous	718,895
BEEF CURED:	
Week ended Nov. 30	103,186
Week previous	112,004
PORK CURED AND SMOKED:	
Week ended Nov. 30	122,312
Week previous	215,037

## LOCAL SLAUGHTER

CATTLE:	Head
Week ended Nov. 30	13,084
Week previous	15,338
CALVES:	
Week ended Nov. 30	11,971
Week previous	11,338
HOGS:	
Week ended Nov. 30	45,861
Week previous	56,805
SHEEP:	
Week ended Nov. 30	34,420
Week previous	40,232

## PHILA. FRESH MEATS

December 3, 1957

### WESTERN DRESSED

STEER CARCASSES: (Cwt.)

Choice, 500/700	\$43.50 @ 45.50
Choice, 700/800	43.50 @ 45.50
Good, 500/800	40.00 @ 43.00
Hinds., choice	51.00 @ 53.00
Hinds., good	46.00 @ 50.00
Rounds, choice	52.00 @ 54.00
Rounds, good	47.00 @ 50.00

### COW CARCASSES:

Com'l, all wts.	33.50 @ 35.00
Utility, all wts.	31.00 @ 33.00

### VEAL (SKIN OFF):

Choice, 90/120	45.00 @ 48.00
Choice, 120/150	45.00 @ 48.00
Good, 50/ 90	40.00 @ 41.00
Good, 90/120	41.00 @ 42.00
Good, 120/150	41.00 @ 43.00

### LAMB:

Ch. & pr., 30/45	49.00 @ 51.00
Ch. & pr., 45/55	48.00 @ 50.00
Good, all wts.	46.00 @ 48.00

### LOCALLY DRESSED

STEER BEEF (lb.) Choice Good

Carc., 5/700	43 1/2 @ 45	39 @ 41 1/2
Carc., 7/800	43 @ 44 1/2	38 1/2 @ 41
Hinds., 5/700	50 @ 52	46 @ 48
Hinds., 7/800	50 @ 51	45 @ 47
Rounds, no flank	53 @ 54	48 @ 51
Hip rd. plus flank	52 @ 53	46 @ 49
Full loins, untrim.	49 @ 52	40 @ 45
Short loin, untrim.	57 @ 64	50 @ 54
Ribs (7 bone)	56 @ 58	47 @ 52
Arm chucks	38 @ 40	35 @ 37
Briskets	32 @ 34	32 @ 34
Short plates	18 @ 22	18 @ 22

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Dec. 4, 1957)

SKINNED HAMS			BELLIES		
F.F.A. or Fresh	Frozen		F.F.A. or Fresh	Frozen	
49.....10/12.....	49		33 1/2 n.....6/8.....	33 1/2 n	
47b.....12/14.....	47n		33 1/4.....8/10.....	33 1/4	
46b.....14/16.....	46n		2-b.....10/12.....	2n	
45.....16/18.....	45		27@27 1/2.....12/14.....	27@27 1/2	
43 1/2 n.....18/20.....	43 1/2 n		24.....14/16.....	24	
42 1/2 n.....20/22.....	42 1/2 n		23 1/2 @24.....16/18.....	23 1/2 @24	
42 1/4 n.....22/24.....	42 1/4 n		16a.....25/40.....	16a	
40 1/2 n.....24/26.....	40n		22a.....18/20.....	22n	
36 1/2.....25/30.....	36 1/2		Gr. Amn. froz., fresh	D.S. clear	
35.....25/up, 2's in.....	35		18 1/2 n.....18/20.....	21 1/2 n	
			18 1/4 n.....20/25.....	21 1/4 n	
			17 1/2 n.....25/30.....	20a	
			17n.....30/35.....	19a	
			16a.....35/40.....	19a	
			14 1/2 n.....40/50.....	18a	
PICNICS			FRESH PORK CUTS		
F.F.A. or Fresh	Frozen		Job Lot	Car Lot	
24.....4/6.....	24		43.....Loins, 12/dn.....	43b	
23.....6/8.....	23		41@42.....Loins, 12/16.....	42n	
23n.....8/10.....	23n		38.....Loins, 16/20.....	37	
23n.....10/12.....	23n		37.....Loins, 20/up.....	36 1/2	
22 1/2 @23n.....12/14.....	22 1/2 n		35@36.....Butts, 4/8.....	32 1/4	
22 1/2 @23.....8/up, 2's in.....	22 1/2 n		34.....Butts, 8/12.....	32n	
			34.....Butts, 8/up.....	32n	
			36@37.....Ribs, 3/dn.....	35 1/2	
			29.....Ribs, 3/5.....	27	
			24.....Ribs, 5/up.....	24n	
FAT BACKS			OTHER CELLAR CUTS		
Frozen or Fresh	Cured		Frozen or Fresh	Cured	
10n.....6/8.....	11		15 1/4.....Square Jowls.....	unq.	
10n.....8/10.....	11 1/4		11 1/2.....Jowl Butts, Loose.....	13n	
10 1/2 n.....10/12.....	11 1/2		12n.....Jowl Butts, Boxed.....	unq.	
15n.....12/16.....	16				
16 1/4 n.....14/16.....	17 1/4				
17n.....16/18.....	18				
17n.....18/20.....	18				
17n.....20/25.....	18				

n—nominal, b—bid, a—asked.

### LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

#### FRIDAY, NOV. 29, 1957

Dec.	Open	High	Low	Close
Dec. 12.25	12.50	12.15	12.20	
Jan. 12.05	12.25	11.95	11.95	
Mar. 11.90	12.07	11.80	11.80	
May 12.00	12.12	11.85	11.85	
July.....	11.97			

Sales: 6,840,000 lbs.  
Open interest at close Wed., Nov. 27: Dec. 383, Jan. 320, Mar. 374, May 174, and July 15 lots.

#### MONDAY, DEC. 2, 1957

Dec.	Open	High	Low	Close
Dec. 12.15	12.32	12.07	12.10	
Jan. 11.90	11.97	11.80	11.80b	
Mar. 11.77	11.85	11.70	11.70b	
May 11.85	11.92	11.65	11.70b	
July 11.95	12.00	11.85	11.85a	

Sales: 7,280,000 lbs.  
Open interest at close Fri., Nov. 29: Dec. 358, Jan. 334, Mar. 381, May 176, and July 15 lots.

#### TUESDAY, DEC. 3, 1957

Dec.	Open	High	Low	Close
Dec. 12.15	12.17	12.00	12.15	
Jan. 11.85	11.87	11.70	11.80b	
Mar. 11.77	11.82	11.65	11.75	
May 11.85	11.90	11.65	11.80	
July 11.95	11.95	11.80	11.87b	

Sales: 7,500,000 lbs.  
Open interest at close Mon., Dec. 2: Dec. 355, Jan. 329, Mar. 398, May 186, and July 16 lots.

#### WEDNESDAY, DEC. 4, 1957

Dec.	Open	High	Low	Close
Dec. 12.35	12.35	12.20	12.35	
Jan. 11.85	11.95	11.82	11.87b	
Mar. 11.87	11.90	11.80	11.82	
May 11.90	11.92	11.80	11.85b	
July 12.00	12.02	11.85	11.87b	

Sales: 4,760,000 lbs.  
Open interest at close Tues., Dec. 3: Dec. 346, Jan. 327, Mar. 396, May 197, and July 16 lots.

#### THURSDAY, DEC. 5, 1957

Dec.	Open	High	Low	Close
Dec. 12.30	12.32	12.20	12.20b	
Jan. 11.92	11.92	11.77	11.85	
Mar. 11.82	11.85	11.70	11.70	
May 11.75	11.85	11.70	11.70b	
July 11.87	11.87	11.75	11.75a	

Sales: 7,000,000 lbs.  
Open interest at close Wed., Dec. 4: Dec. 332, Jan. 325, Mar. 404, May 203, and July 18 lots.

### CHGO. FRESH PORK AND PORK PRODUCTS

December 3, 1957

	(cwt.)	(lb.)
Hams, skinned, 10/12.....	49	
Hams, skinned, 12/14.....	47	
Hams, skinned, 14/16.....	45	
Picnics, 4/6 lbs.....	25 1/2	
Picnics, 6/8 lbs.....	23 1/2	
Pork loins, boneless.....	65	
Shoulders, 16/dn., loose.....	30	
(Job lots, lb.)		
Pork livers.....	12	@12 1/2
Tenderloins, fresh, 10's.....	73	@74
Neck bones, bbls.....	11	
Ears, 30's.....	12	@14
Feet, s.c. bbls.....	7	@8

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)	
Pork trimmings.....	17
40% lean, barrels.....	17
Pork trimmings.....	19
50% lean, barrels.....	19
Pork trimmings.....	36
80% lean, barrels.....	36
Pork trimmings.....	43 1/2
95% lean, barrels.....	24
Pork head meat.....	24
Pork cheek meat.....	32
barrels.....	@33

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago.....	\$14.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago.....	14.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago.....	15.75
Leaf, kettle rendered, tierces, f.o.b. Chicago.....	15.75
Lard flakes, f.o.b. Chicago.....	16.50
Standard shortening, N. & S. (del.).....	21.75
Hydro. shortening, N. & S.....	22.25

### WEEK'S LARD PRICES

	P.S. or D.R.	P.S. or D.R.	Ref. in 50-lb. tins
Rend. Cash Tierces (Open Mkt.)			
(Bd. Trade)			
Nov. 29.....	10.85n	11.12 1/2	13.50n
Dec. 2.....	10.85n	10.87 1/2	13.25n
Dec. 3.....	10.85n	11.00	13.50n
Dec. 4.....	10.85n	11.00n	13.50n
Dec. 5.....	10.85n	11.00n	13.50n

n—nominal, b—bid, a—asked.

## ALL HOG MARGINS IN MINUS COLUMN

(Chicago costs, credits and realizations for Monday and Tuesday)

Markdowns in prices on lean pork cuts, coupled with higher quotations on live hogs, made for cutbacks in cut-out values this week. All three classes of porkers returned minus margins after showing plus margins last week, with light hogs barely over.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
	per cwt.	per cwt.	per cwt.
	live	live	live
Lean cuts.....	\$12.54	\$11.89	\$11.67
Fat cuts, lard.....	5.42	5.49	5.03
Ribs, trimmings, etc.....	2.03	1.86	1.78
Cost of hogs.....	\$18.21	\$18.12	\$17.07
Condemnation loss.....	.60	.60	.60
Handling, overhead.....	1.70	1.50	1.30
TOTAL COST.....	20.00	28.55	19.71
TOTAL VALUE.....	19.99	28.54	19.24
Cutting margin.....	—\$.01	—\$.01	—\$.69
Margin last week.....	+1.19	+1.71	+1.64

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Dec. 3	San Francisco Dec. 3	No. Portland Dec. 3
FRESH PORK (Carcase): (Packer style)		(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted		\$31.00@33.00	None quoted
120-180 lbs., U.S. No. 1-3. \$31.00@33.00		28.00@30.00	\$28.50@30.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.....	43.00@47.00	44.00@48.00	46.00@50.00
10-12 lbs.....	43.00@47.00	44.00@48.00	46.00@50.00
12-16 lbs.....	43.00@47.00	44.00@50.00	45.00@48.00
PICNICS: (Smoked)		(Smoked)	(Smoked)
4-8 lbs.....	32.00@37.00	34.00@38.00	35.00@38.00
HAMS:			
12-16 lbs.....	49.00@57.00	52.00@56.00	52.00@58.00
16-18 lbs.....	50.00@58.00	50.00@55.00	52.00@56.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.....	45.00@50.00	48.00@54.00	49.00@52.00
8-10 lbs.....	43.00@50.00	48.00@52.00	48.00@50.00
10-12 lbs.....	42.00@49.00	45.00@50.00	47.00@49.00
LARD, Refined:			
1-lb. cartons.....	19.00@20.50	20.00@22.00	18.00@20.00
50-lb. cartons & cans.....	16.75@20.25	18.00@20.00	None quoted
Tierces.....	15.25@19.50	None quoted	15.00@19.00

## N. Y. FRESH PORK CUTS

December 3, 1957

	City Box lots, cwt.
Pork loins, 8/12.....	\$45.00@49.00
Pork loins, 12/16.....	44.00@48.00
Hams, sknd., 10/14.....	50.00@53.00
Boston butts, 4/8.....	40.00@44.00
Regular picnics, 4/8.....	30.00@33.00
Spareribs, 3/down.....	40.00@44.00

(C.I. prices, cwt.)	Western
Pork loins, 8/12.....	42.00@47.00
Pork loins, 12/16.....	41.00@46.00
Hams, sknd., 10/14.....	48.00@51.00
Boston butts, 4/8.....	37.00@40.00
Picnics, 4/8.....	31.00@33.00
Spareribs, 3/down.....	37.00@42.00

## N. Y. DRESSED HOGS

(C.I. prices)

(Heads on, leaf fat in)	
50 to 75 lbs.....	\$29.00@32.00
75 to 100 lbs.....	29.00@32.00
100 to 125 lbs.....	29.00@32.00
125 to 150 lbs.....	29.00@32.00

## CHGO. WHOLESALE SMOKED MEATS

December 3, 1957

Hams, skinned, 14/16 lbs., (Av.) wrapped.....	52 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped.....	53 1/2
Hams, skinned, 16/18 lbs., wrapped.....	52
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped.....	53
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped.....	45
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped.....	43
Bacon, No. 1 sliced 1-lb. heat seal, self-service pkge.....	54

## PHILA. FRESH PORK

December 3, 1957

	WESTERN DRESSED (Lb.)
Reg. loins, 8/12.....	42 @45
Reg. loins, 12/16.....	40 @44
Boston butts, 4/8.....	38 1/2 @41
Spareribs, 3/down.....	38 @40
Regular picnics.....	None @40

	LOCALLY DRESSED
Pork loins, 8/12.....	43 @47
Pork loins, 12/16.....	42 @46
Bellies, 10/12.....	32 @35
Spareribs, 3/down.....	38 @40
Skinned hams, 10/12.....	50 @54
Skinned hams, 12/14.....	49 @53
Picnics, 4/8.....	28 @35
Boston butts, 4/8.....	40 @43

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Nov. 30, 1957 was 15.8, the U. S. Department of Agriculture has reported. This ratio compared with the 14.3 ratio for the preceding week and 11.2 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.130, \$1.197 and \$1.383 per bu. during the three periods, respectively.

# BY-PRODUCTS... FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, December 4, 1957

### BLOOD

Enground, per unit of ammonia, bulk ... 5.50

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:

Low test ... 5.75n  
Med. test ... 5.50n  
High test ... 5.50n

### PACKINGHOUSE FEEDS

	Car lots, ton
50% meat, bone scraps, bagged...	\$ 67.50@ 75.00
50% meat, bone scraps, bulk...	65.00@ 70.00
60% digester tankage, bagged...	72.50@ 80.00
60% digester tankage, bulk...	70.00@ 75.00
80% blood meal, bagged...	110.00@ 120.00
Steam bone meal, bagged...	85.00
(specially prepared)...	60.00
60% steam bone meal, bagged...	60.00

### FERTILIZER MATERIALS

Feather tankage, ground  
per unit ammonia ... \$4.50  
Hoof meal, per unit ammonia ... 5.50

### DRY RENDERED TANKAGE

Low test, per unit prot. ... 1.20n  
Med. test, per unit prot. ... 1.15n  
High test, per unit prot. ... 1.10n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ... 38.00  
Cattle jaws, feet (non-gelatine), ton ... 16.00@21.00  
Trim bone, ton ... 19.00@24.00  
Pigskins (gelatine), cwt. ... 6.50@ 7.25  
Pigskins (rendering), piece ... 15@25

### ANIMAL HAIR

Winter coil dried, per ton ... \$55.00@65.00  
Summer coil dried, per ton ... \$30.00@35.00  
Cattle switches, per piece ... 8@4  
Winter processed (Nov.-March)  
gray, lb. ... 15  
Summer processed (April-Oct.)  
gray, lb. ... 9

\*Delivered, n—nominal, a—asked.

## TALLOWs and GREASES

Wednesday, December 4, 1957

Top grades of inedible tallow and greases in the Midwest area were in fair call; however, the medium and lower grades were in better demand late last week. Special tallow traded at 7½¢, c.a.f. Chicago. Eastern users' ideas on bleachable fancy tallow were at 8½¢@8½¢, c.a.f. New York, and choice white grease was bid at 8½¢, with the asking price at 8½¢. Yellow grease was bid at 7½¢@7½¢, c.a.f. Chicago, the latter price on low acid material. Special tallow was bid at 8¢, No. 1 tallow and yellow grease at 7½¢, c.a.f. Avondale, La.; No. 2 tallow sold at 7½¢, c.a.f. latter destination. Edible tallow was bid at 10½¢, f.o.b. River, and at 11½¢, Chicago.

On Monday of the new week, bleachable fancy tallow and choice white grease, all hog, sold at 8½¢, c.a.f. New York. Traders talked 7½¢@8¢, c.a.f. Chicago, on bleachable fancy tallow. Yellow grease was bid at 7½¢, c.a.f. East, but was held

at 8¢, the same material was bid at 7½¢, c.a.f. Avondale. Special tallow was bid at 8¢, c.a.f. East. Edible tallow sold at 11¢, f.o.b. River points, and at 11½¢, Chicago basis.

Tuesday's market showed very little change pricewise in the inedible market. Bleachable fancy tallow was bid at 7½¢@c, c.a.f. Chicago, and at 8½¢@8½¢, c.a.f. New York, price depending on product. Choice white grease, all hog, was bid at 8½¢, c.a.f. New York, but was held at 8½¢@8½¢. Edible tallow traded at 11½¢, 11½¢, and at 11½¢, c.a.f. Chicago and Chicago basis.

Additional tanks of edible tallow sold at midweek for 10½¢, f.o.b. River, and more stock was available at 11½¢, Chicago. The inedible market was unchanged. Identical bids came out of the East, with sellers asking fractionally higher. The Midwest market also was unchanged. Interest on bleachable fancy tallow was reported in the market at 8½¢, c.a.f. Avondale.

**TALLOWs:** Wednesday's quotations: edible tallow 10½¢, f.o.b. River and 11½¢, Chicago basis; original fancy tallow, 8½¢@8½¢; bleachable

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fancy tallow, 7½@8c; prime tallow, 7½@7¾c; special tallow, 7½c; No. 1 tallow, 7¼c; and No. 2 tallow, 6¾@6½c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7½@8c; B-white grease, 7½c; yellow grease, 7½c@7¼c; house grease, 6½@7c; and brown grease, 6½@6¾c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, Dec. 4, 1957  
Dried blood was quoted today at \$4.50 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 nominal per unit of ammonia and dry rendered tankage was priced at \$1.05 nominal per unit of protein.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, NOV. 29, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	16.70b	16.74	16.64	16.72b	16.73b
Jan. ....	16.70a	.....	.....	16.72a	16.73a
Mar. ....	16.46b	16.47	16.32	16.40	16.46
May ....	16.25b	16.28	16.12	16.22	16.27
July ....	16.07b	16.09	15.96	16.06	16.08
Sept. ....	15.45	15.45	15.30	15.30b	15.35b
Oct. ....	15.25a	.....	.....	15.17a	15.25a

Sales: 232 lots.

MONDAY, DEC. 2, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	16.70b	16.80	16.75	16.79	16.72b
Jan. ....	16.70a	.....	.....	16.79a	16.72a
Mar. ....	16.51	16.52	16.45	16.50	16.40
May ....	16.34	16.34	16.30	16.33b	16.22
July ....	16.06b	16.18	16.14	16.18	16.06
Sept. ....	15.30b	15.45	15.44	15.44	15.30b
Oct. ....	15.25a	.....	.....	15.20	15.17a

Sales: 205 lots.

TUESDAY, DEC. 3, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	16.83b	17.00	16.87	16.97b	16.79
Jan. ....	16.83a	.....	.....	16.97a	16.79a
Mar. ....	16.54a	16.72	16.53	16.66	16.50
May ....	16.54	16.30	16.50	16.33b	16.18
July ....	16.38	16.21	16.35b	16.18	16.18
Sept. ....	15.60	15.54	15.55	15.55	15.44
Oct. ....	15.46a	.....	.....	15.32a	15.20

Sales: 293 lots.

WEDNESDAY, DEC. 4, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	17.03	17.16	17.01	17.11	16.97b
Jan. ....	17.03b	.....	.....	17.10b	16.97a
Mar. ....	16.70	16.81	16.70	16.72	16.66
May ....	16.55	16.64	16.51	16.55	16.50
July ....	16.38b	16.49	16.40	16.41	16.33b
Sept. ....	16.45b	15.66	15.55	15.55	15.56
Oct. ....	15.46a	.....	.....	15.35a	15.32a

Sales: 376 lots.

### VEGETABLE OILS

Wednesday, December 4, 1957

Crude cottonseed oil, f.o.b.	.....
Valley .....	14½b@14¾a
Southeast .....	14½@14¾a
Texas .....	14½b@14¾a
Corn oil in tanks, f.o.b. mills .....	15½
Soybean oil, f.o.b. Decatur .....	11½b@11¾a
Peanut oil, f.o.b. mills .....	16b@16¼a
Coconut oil, f.o.b. Pacific Coast .....	13½@13¾a
Cottonseed foots:	.....
Midwest and West Coast .....	2½
East .....	2½

### OLEOMARGARINE

Wednesday, December 4, 1957

White, dom. vegetable (30-lb. carton) ...	27
Yellow quarters (30-lb. cartons) .....	28
Milk churned pastry (30-lb. cartons) ..	26
Water churned pastry (30-lb. cartons) ..	25
Bakers, drums, ton lots .....	21½

### OLEO OILS

Wednesday, December 4, 1957

Prime oleo stearine (slack barrels) .....	14½
Extra oleo oil (drums) .....	18½
Prime oleo oil (drums) .....	18½

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Fractional price declines on some selections, with a heavy volume of sales, Tuesday and Wednesday—Declines in packer hides not reflected in small packer and country stock, which were steady—Calfskins and kipskins generally steady, with nominal quotations listed on some selections—Sheepskins steady and moderately active.

### CHICAGO

**PACKER HIDES:** An active market transpired in which upward of an estimated 110,000 hides were sold on Tuesday and Wednesday. Most of the activity concentrated during the two days. This week's market was uneven and of the four selections experiencing price changes, three of the four sold ½c lower. These were Colorados at 8c, heavy Texas steers at 8½c, and branded cows at 9@10c per lb.

Light native cows sold Wednesday of this week at a ½c advance, with 16½c quoted on Rivers, making the new range 13½@16½c. Volume for the one selection was an estimated 13,000 pieces. Among the selections which sold at steady prices this week were: heavy native steers, butt-brands, heavy native cows, and, on Tuesday, light native cows, the selection which advanced ½c in Wednesday's trading.

**SMALL PACKER AND COUNTRY HIDES:** Prices continued steady on these selections and the market was generally quiet. The 60-lb. average was quoted nominally at 9c, and the 50-lb. at 11½c, also nominal. Calfskins, all weights, were quoted at 27@28c, and kipskins, all weights, at 23@24c, both nominal.

**CALFSKINS AND KIPSKINS:** After a week of comparative inactivity, calfskin and kipskin prices remained at the same levels as last week's quotations. Northern calfskins, 10/15's, were quoted at 42½c, with the 10/down's at 38½c. Northern kipskins, 15/25's were quoted at 31c nominal, and the 25/30 skins contin-

ued to hold steady at 29c per lb.

**SHEEPSKINS:** Steady prices and moderately active market in sheepskins with a continuing scarcity of the better grades. No. 1 shearings remained firm during the week at 1.90@3.50, quoted nominally. No. 2's were quoted nominally at 1.50@2.00, and No. 3's at .75@1.00 nominal. Fall clips ranged from 2.40@4.00 nominal. Dry pelts were steady at 26@27c nominal.

### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

	Wednesday, Dec. 4, 1957	Cor. date 1956
Lgt. native steers .....	15 @15½n	15 @15½a
Hvy. nat. steers .....	10 @10½n	11½ @11½a
Ex. lgt. nat. steers .....	18 @18½n	18n
Butt-brand, steers .....	8n	10n
Colorado steers .....	8n	9½a
Hvy. Texas steers .....	8½n	10n
Light Texas steers .....	12n	12n
Ex. lgt. Texas steers .....	16n	15n
Heavy native cows .....	10½ @11n	11½a
Light nat. cows .....	13½ @16½	14 @15½a
Branded cows .....	9 @10n	10 @11a
Native bulls .....	7 @8n	8½ @9n
Branded bulls .....	6 @7n	7½ @8n
Calfskins:	.....	.....
Northern, 10/15 lbs. ....	42½n	47½ @30n
10 lbs./down .....	38½n	42½
Kips, Northern native, 15/25 lbs. ....	31n	31n

#### SMALL PACKER HIDES

STEERS AND COWS:	.....
60 lbs. and over .....	9n 9½ @10n
50 lbs. ....	11½n 11½ @12n

#### SMALL PACKER SKINS

Calfskins, all wts. ....	27 @28n	33 @34n
Kipskins, all wts. ....	23 @24n	23 @25n

#### SHEEPSKINS

Packer shearlings:	.....
No. 1 .....	1.90@3.50n 1.80@2.00n
Dry Pelts .....	26@27n 25@28n
Horsehides, untrim. ....	8.00@8.50n 9.00@9.50n
Horsehides, trim. ....	7.50@8.00n .....

### N. Y. HIDE FUTURES

FRIDAY, NOV. 29, 1957

	Open	High	Low	Close
Jan. ....	12.10	12.10	12.05	12.00b-10n
Apr. ....	11.95b	.....	.....	11.85b-12.00n
July ....	12.10b	.....	.....	12.10b-12.00n
Oct. ....	12.30b	12.40	12.40	12.40b-4n
Jan. ....	12.30b	.....	.....	12.45a
Apr. ....	12.40b	.....	.....	12.50n

Sales: three lots.

MONDAY, DEC. 2, 1957

Jan. ....	11.95b	12.05	12.05	12.05b-2n
Apr. ....	11.85b	12.00	12.00	11.85b-12.00n
July ....	12.02b	12.15	12.15	12.10b-2n
Oct. ....	12.25b	.....	.....	12.30b-2n
Jan. ....	12.30b	.....	.....	12.35a
Apr. ....	12.35b	.....	.....	12.40n

Sales: five lots.

TUESDAY, DEC. 3, 1957

Jan. ....	12.05	12.05	11.96	12.00b-6n
Apr. ....	11.90b	11.90	11.88	11.90b-12.00n
July ....	12.10b	12.10	12.05	12.10b-2n
Oct. ....	12.30b	.....	.....	12.25b-2n
Jan. ....	12.35b	.....	.....	12.30n
Apr. ....	12.40b	.....	.....	12.35n

Sales: 13 lots.

WEDNESDAY, DEC. 4, 1957

Jan. ....	12.00	12.02	12.00	12.00b-6n
Apr. ....	11.90b	.....	.....	11.90b-12.00n
July ....	12.08b	.....	.....	12.10b-2n
Oct. ....	12.20b	.....	.....	12.30b
Jan. ....	.....	.....	.....	12.35a
Apr. ....	.....	.....	.....	12.40n

Sales: four lots.

n—nominal, b—bid, a—asked.

THURSDAY, DEC. 5, 1957

Jan. ....	11.90b	12.00	11.98	11.99
Apr. ....	11.88b	.....	.....	11.90b-12.00n
July ....	12.05b	12.10	12.10	12.13b-2n
Oct. ....	12.20b	.....	.....	12.35b
Jan. ....	12.25b	.....	.....	12.35a
Apr. ....	12.30b	.....	.....	12.43n

Sales: six lots.

# LIVESTOCK MARKETS...Weekly Review

## Livestock Auction Members Vote On Group Name Change

"In view of opinion that the organization name is not properly descriptive of the livestock auction market industry, nor member markets and the state associations comprising membership, a change of name is now being balloted upon," C. T. (Tad) Sanders, executive secretary and counsel of the American National Livestock Auction Association has announced. "The ANLAA is the one national trade association of the livestock auction markets, but it doesn't contain the most important word, 'markets,' denoting the independent businesses comprising the membership," he continued.

A mail ballot is now in progress with member markets voting on a change of the name recommended by the executive committee to "Livestock Auction Markets Association," dropping the "American National" prefix and adding the word "markets." The emblem will remain the same with change of letters. The present name was derived as a combination when the American Livestock Auction Association and the National Livestock Auction Association merged into one national organization two years ago.

## Corn Crop 3,300,000,000 Bu.

A 1957 corn crop of 3,300,000,000 bu., third largest in history, together with a record corn yield of 46.1 bu. an acre has been estimated by the U. S. Department of Agriculture. The soybean crop was placed at 491,000,000 bu. 8 per cent higher than it was last year.

The department said the present index of total crop production for 1957 is 106 per cent of the 1947-49 base period and equal to 1956.

## KINDS OF LIVESTOCK KILLED

†Classification of livestock slaughtered under federal inspection in Oct. 1957, compared with Sept. 1957 and Oct. 1956 is shown below:

	Oct. 1957	Per cent Sept. 1957	Oct. 1956
<b>Cattle:</b>			
Steers .....	48.2	49.6	42.4
Heifers .....	15.8	16.1	13.1
Cows .....	33.8	32.1	42.3
Bulls and Stags .....	2.2	2.2	2.2
Totals <sup>1</sup> .....	100.0	100.0	100.0
Canners & Cutters <sup>2</sup> .....	19.1	18.1	25.0
<b>Hogs:</b>			
Sows .....	6.0	7.9	6.5
Barrows and Gilts .....	93.7	91.7	93.2
Stags and Boars .....	.3	.4	.3
Total <sup>1</sup> .....	100.0	100.0	100.0
<b>Sheep and Lambs:</b>			
Lamb & Yearlings .....	93.3	91.0	88.4
Sheep .....	6.7	9.0	11.6
Total <sup>1</sup> .....	100.0	100.0	100.0

†Based on reports from packers.

<sup>1</sup>Totals based on rounded numbers.

<sup>2</sup>Included in cattle classification.

## Survey Shows Hog Numbers Growing Outside Corn Belt

A survey of farms in nine states outside the Corn Belt reveals a strong trend to boost production next year.

Vocational agriculture instructors in Michigan, Alabama, Georgia, Mississippi, North Carolina, Kentucky, Oklahoma, Tennessee and Texas, checking production plans for 1958 found that there will be an 18 per cent increase in the number of farms planning to raise hogs in 1958.

The count of sows on farms in the survey that are scheduled for the December-February winter quarter farrowing season will rise 20 per cent to 1,841 from 1,523 last year. The USDA has forecast a 7 per cent increase in sows to farrow during the winter quarter in the ten Corn Belt states.

Fourteen per cent of the sows bred for the winter quarter in the nine states will be found on farms that did not market hogs this year.

## Research Has Tailored Meat Animals to Demand, Says Butz

Dr. E. L. Butz, dean of agriculture at Purdue University, addressing a group attending the annual meeting of American Society of Animal Production in Chicago, declared that "research has given us meat animals tailored to market demand, and now has set the stage for revolutionary changes in production and marketing." He emphasized the fact that American agriculture is on the march because of science and technology, and also praised the livestock and meat industry as having steered clear of government controls and restrictions, difficult to administer equitably.

Dr. W. M. Beeson of Purdue was named president of the society at the same session. The new vice president is Dr. W. P. Garrigus of the University of Kentucky, Dr. H. H. Stonaker of Colorado State University was re-elected secretary-treasurer.

## Beef Group to Woo Feeders

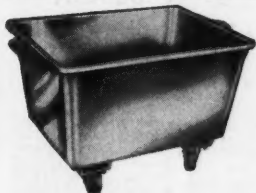
Directors of the Montana Beef Council have adopted a 1958 advertising program designed to increase demand by feeders for Montana range cattle, Joe Blazek of Glasgow, Mont., council president, announced. He said it will be the council's first attempt at an organized program under the direction of an advertising agency.

## ST. LOUIS HOGS IN NOV.

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	November—	
	1957	1956
Hogs received .....	244,228	286,918
Highest top price .....	\$19.00	\$16.75
Lowest top price .....	17.10	15.10
Average price .....	17.25	15.13
Average weight, lbs. ....	224	223

**STANcase**  
STAINLESS STEEL  
EQUIPMENT



**STANcase JUNIOR**  
MODEL No. 9

MODEL No. 9 is the smallest of seven popular STANcase STAINLESS STEEL TRUCKS... Economy Equipment ruggedly constructed for long-life service... Maintained sparklingly clean and sanitary with minimum labor... FULLY APPROVED BY HEALTH AUTHORITIES.

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Overall Dimensions  
35 1/4" x 21"  
Height—19"

**GEO. S. HESS R. Q. (PETE) LINE**

**INDIANAPOLIS HOG MARKET**

**HESS-LINE CO.**

**HOG ORDER BUYERS EXCLUSIVELY**

**TELEPHONE MELROSE 7-5481**

**HESS-LINE CO.**

**EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS  
INDIANAPOLIS 21, IND.**

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 30, 1957, as reported to The National Provisioner:

### CHICAGO

Armour, 7,248 hogs; shippers, 15,262 hogs; and others, 14,971 hogs. Totals: 20,822 cattle, 577 calves, 35,451 hogs and 6,026 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	2,431	422	1,229	1,437
Swift...	2,078	551	5,331	1,625
Wilson...	975	...	3,374	...
Butchers 4,670	...	...	991	51
Others...	364	...	1,840	737
<b>Totals</b>	<b>11,118</b>	<b>973</b>	<b>12,765</b>	<b>3,850</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour...	4,203	6,988	2,185	
Cudahy...	3,310	6,359	1,202	
Swift...	3,800	6,645	2,508	
Wilson...	2,142	4,785	482	
Neb. Beef...	514	...	...	
Am. Store...	629	...	...	
Cornhusker...	1,122	...	...	
O'Neill...	856	...	...	
R. & C...	932	...	...	
Gr. Omaha...	557	...	...	
Rothschild...	1,183	...	...	
Roth...	847	...	...	
Kingman...	613	...	...	
Omaha...	514	...	...	
Union...	1,106	...	...	
Others...	602	7,732	...	
<b>Totals</b>	<b>22,933</b>	<b>32,509</b>	<b>6,377</b>	

### N. S. YARDS

	Cattle	Calves	Hogs	Sheep
Armour...	1,933	330	7,017	1,257
Swift...	2,311	1,376	10,858	2,511
Hunter...	789	...	5,993	...
Hell...	...	...	576	...
Krey...	...	...	5,377	...
<b>Totals</b>	<b>5,033</b>	<b>1,706</b>	<b>29,821</b>	<b>3,768</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift...	3,256	247	12,101	3,431
Armour...	3,030	112	5,337	2,482
Others...	4,756	...	3,092	...
<b>Totals*</b>	<b>11,042</b>	<b>359</b>	<b>20,530</b>	<b>5,913</b>

\*Do not include 307 cattle, 29 calves, 9,134 hogs and 1,099 sheep direct to packers.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour...	1,970	...	9,789	2,721
Swift...	3,171	...	6,026	2,009
S.C. Dr...	...	...	...	...
Beef...	3,950	...	...	...
Raskin...	847	...	...	...
Butchers...	279	4	...	...
Others...	6,167	71	27,153	1,565
<b>Totals</b>	<b>16,384</b>	<b>75</b>	<b>42,968</b>	<b>6,295</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy...	888	217	1,444	...
Duna...	95	...	...	...
Sunflower...	17	...	...	159
Armour...	29	...	...	...
Dold...	24	...	444	...
Excel...	994	...	...	...
Swift...	...	...	...	398
Others...	1,687	...	148	684
<b>Totals</b>	<b>3,734</b>	<b>217</b>	<b>2,036</b>	<b>1,241</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour...	640	18	97	526
Wilson...	1,010	69	124	509
Others...	1,477	179	1,259	...
<b>Totals*</b>	<b>3,127</b>	<b>266</b>	<b>1,480</b>	<b>1,035</b>

\*Do not include 768 cattle, 14 calves, 6,366 hogs and 1,053 sheep direct to packers.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Cudahy...	...	231	...	...
Swift...	...	...	...	...
Wilson...	...	...	...	...
Atlas...	479	...	...	...
United...	303	1	183	...
Union...	289	...	...	...
Com'l...	271	...	...	...
Gr. West...	259	...	...	...
Ideal...	256	...	...	...
Golding...	191	...	...	...
Others...	1,101	57	364	...
<b>Totals</b>	<b>3,149</b>	<b>58</b>	<b>780</b>	...

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour...	607	...	2,875	845
Swift...	1,042	75	2,875	3,296
Cudahy...	473	28	2,806	135
Wilson...	454	...	...	661
Others...	3,443	41	1,416	221
<b>Totals</b>	<b>6,019</b>	<b>144</b>	<b>7,097</b>	<b>5,158</b>

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour...	4,731	3,294	16,434	2,853
Bartusch...	831	...	...	...
Riffin...	734	27	...	...
Superior...	1,657	...	...	...
Swift...	3,492	2,380	24,351	2,206
Others...	2,681	6,019	8,248	777
<b>Totals</b>	<b>14,126</b>	<b>11,720</b>	<b>49,033</b>	<b>5,841</b>

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour...	346	579	1,024	1,405
Swift...	649	747	395	515
City...	...	...	...	...
Rosenthal...	82	11	4	58
<b>Totals</b>	<b>1,077</b>	<b>1,337</b>	<b>1,423</b>	<b>1,978</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall...	...	...	...	242
Schlachter...	272	...	...	...
Others...	3,661	...	9,485	1,099
<b>Totals</b>	<b>3,933</b>	...	<b>9,485</b>	<b>1,341</b>

TOTAL PACKER PURCHASES			
	Week ended Nov. 30	Prev. week	Same week 1956
Cattle	122,497	142,705	202,286
Hogs	245,418	305,184	411,213
Sheep	43,781	52,060	85,320

## CORN BELT DIRECT TRADING

Des Moines, Dec. 4—Prices on hogs at 16 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:	
160/180 lbs.	None quoted
180/200 lbs.	\$15.75@17.65
200/220 lbs.	16.75@17.90
220/240 lbs.	16.45@17.50
240/270 lbs.	16.05@17.50

Sows, U.S. No. 1-3:

270/330 lbs.	15.50@16.85
330/400 lbs.	15.00@16.35
400/550 lbs.	13.60@15.75

	This week	Last week	Last year
Nov. 28	Holiday	61,000	75,500
Nov. 29	70,000	67,000	74,000
Nov. 30	35,500	47,000	52,000
Dec. 2	60,000	80,000	93,000
Dec. 3	65,000	71,500	81,500
Dec. 4	70,000	77,500	77,000

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Dec. 4 were as follows:

**CATTLE:** Cwt.

Steers, ch. & pr.	\$26.00@29.00
Steers, gd. & ch.	23.00@26.25
Heifers, gd. & ch.	22.00@25.50
Cows, util. & com'l.	13.50@16.00
Cows, can. & cut.	11.00@14.25
Bulls, util. & com'l.	17.00@18.50
Bulls, can. & cut.	15.00@17.50

**VEALERS:**

Choice & prime	29.00@30.00
Good & choice	24.50@29.00
Calves, gd. & ch.	17.50@21.00

**HOGS, U.S. No. 1-3:**

120/160 lbs.	15.75@17.25
160/180 lbs.	17.25@18.25
180/200 lbs.	18.25@19.00
200/220 lbs.	18.25@19.00
220/240 lbs.	18.25@18.75
240/270 lbs.	17.75@18.50
270/300 lbs.	17.50@18.00

**Sows, U.S. No. 1-3:**

180/330 lbs.	15.50@16.50
330/450 lbs.	14.25@15.75

**LAMBS:**

Good & choice	21.50@23.00
Utility & good	19.00@22.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Nov. 30, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	13,084	11,971	45,861	34,430
Baltimore, Philadelphia	7,541	822	22,103	3,091
Cin., Cleve., Detroit, Indpls.	17,983	6,549	95,417	11,024
Chicago Area	22,580	7,345	39,532	5,541
St. Paul-Wis. Areas <sup>2</sup>	26,625	31,340	105,394	13,454
St. Louis Area <sup>3</sup>	11,156	3,572	68,023	6,000
Sioux City-So. Dak. Area <sup>4</sup>	25,378	...	69,649	11,307
Omaha Area <sup>5</sup>	27,901	435	93,012	10,340
Kansas City	11,703	1,989	31,736	6,328
Iowa-So. Minnesota <sup>6</sup>	24,724	13,928	285,409	27,355
Louisville, Evansville, Nashville, Memphis	9,882	7,126	39,546	...
Georgia-Alabama Area <sup>7</sup>	5,701	2,919	25,761	...
St. Jo'ph., Wichita, Okla. City	15,198	2,381	46,551	7,800
Ft. Worth, Dallas, San Antonio	8,395	4,718	17,596	6,905
Denver, Oden, Salt Lake City	13,281	510	13,357	17,046
Los Angeles, San Fran. Areas <sup>8</sup>	18,122	2,302	22,393	16,623
Portland, Seattle, Spokane	5,270	261	13,290	2,997
Grand totals	264,004	98,168	1,034,719	181,779
Totals, same week 1956	370,165	146,607	1,519,865	262,127

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hog and lambs at 11 leading markets in Canada during the week ended Nov. 23, compared with the same week in 1956 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	UP TO 1000 lbs.	Good and Choice	Grade B <sup>1</sup>	Dressed	Good	Handyweights		
Toronto	1957 1956	1957 1956	1957 1956	1957 1956	1957 1956	1957 1956		
Montreal	\$18.50 \$19.07	\$25.55 \$24.63	\$26.50 \$26.50	\$30.43 \$21.03	\$21.50 \$18.50	\$17.50 \$17.50		
Winnipeg	17.15 19.10	24.05 22.50	27.05 31.50	18.50 17.50	17.50 17.50	17.50 17.50		
Calgary	17.50 18.58	26.19 22.40	23.33 27.41	17.75 17.75	17.50 17.50	17.50 17.50		
Edmonton	17.60 17.81	16.40 15.41	22.31 22.08	17.00 18.00	17.50 17.50	17.50 17.50		
Lethbridge	16.35 17.60	18.50 16.50	23.15 28.75	17.75 17.75	17.50 17.50	17.50 17.50		
Pr. Albert	17.60 18.00	15.25 13.85	22.30 28.70	18.00 17.25	17.50 17.50	17.50 17.50		
Moose Jaw	16.40 17.90	17.25 17.00	21.85 26.00	16.20 16.10	16.10 16.10	16.10 16.10		
Saskatoon	16.50 17.90	17.00 15.50	21.75 26.00	15.50 15.50	15.50 15.50	15.50 15.50		
Regina	16.25 17.60	18.00 17.00	21.75 26.00	16.30 16.00	16.00 16.00	16.00 16.00		
Vancouver	15.75 18.25	17.00 17.00	21.95 26.00	15.35 15.35	15.35 15.35	15.35 15.35		
	17.95 17.00	20.40	...	18.50 18.50	18.50 18.50	18.50 18.50		



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Nov. 30, 1957, compared:

CATTLE			
	Week ended	Prev. week	Cor.
	Nov. 30, 1957	Nov. 23, 1956	
Chicago	20,822	24,164	26,784
Kan. City	12,091	13,795	27,427
Omaha	4,718	8,850	31,658
N. S. Yards	6,739	9,178	15,938
St. Joseph	10,871	10,401	14,462
St. Paul	11,421	11,113	14,708
Wichita	2,727	3,060	6,376
New York & Jer. City	13,084	15,338	12,313
Ola. City	4,175	6,562	11,800
Cincinnati	3,884	4,954	6,184
St. Paul	7,407	10,901	17,357
St. Paul	11,445	13,382	21,776
Milwaukee	4,195	5,093	5,591
Totals	113,579	131,381	212,324

HOGS			
	Week ended	Prev. week	Cor.
	Nov. 30, 1957	Nov. 23, 1956	
Chicago	22,219	20,066	46,230
Kan. City	12,765	15,642	18,477
Omaha	10,470	11,595	89,586
N. S. Yards	29,521	41,415	61,397
St. Joseph	28,572	28,273	48,885
St. Paul	19,892	22,736	37,887
Wichita	10,416	13,547	16,192
New York & Jer. City	45,861	56,805	63,950
Ola. City	7,846	11,612	21,761
Cincinnati	9,435	9,823	15,263
St. Paul	10,645	11,523	21,520
St. Paul	40,785	50,854	74,303
Milwaukee	5,177	5,390	7,797
Totals	251,904	308,481	523,223

SHEEP			
	Week ended	Prev. week	Cor.
	Nov. 30, 1957	Nov. 23, 1956	
Chicago	6,026	6,803	9,685
Kan. City	3,850	2,968	4,487
Omaha	1,714	1,115	10,719
N. S. Yards	3,768	4,281	7,416
St. Joseph	7,612	5,736	10,000
St. Paul	4,076	1,863	4,020
Wichita	557	1,038	1,823
New York & Jer. City	44,290	40,232	44,985
Ola. City	2,068	1,588	4,750
Cincinnati	437	324	444
St. Paul	11,476	12,054	17,797
St. Paul	5,064	7,888	9,819
Milwaukee	871	1,070	2,119
Totals	81,959	85,440	128,064

\*Cattle and calves, including direct.  
\*Federally inspected slaughter, including direct.  
\*Stockyard sales for local slaughter. \*Stockyard receipts for local slaughter, including direct.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Nov. 23:

	Week ended	Same week
	Nov. 23	1956
<b>CATTLE</b>		
Western Canada	26,461	23,875
Eastern Canada	24,300	21,163
Totals	50,761	45,038
<b>HOGS</b>		
Western Canada	58,571	57,072
Eastern Canada	53,078	57,239
Totals	112,249	114,311
All hog carcasses graded	121,694	123,252
<b>SHEEP</b>		
Western Canada	6,011	5,713
Eastern Canada	12,744	16,584
Totals	18,755	22,297

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Nov. 30:

	Cattle	Calves	Hogs	Sheep
Saleable	162	57	...	13
Total (incl. direct)	2,641	659	18,964	10,131
Prev. wk.	166	58	...	...
Saleable	166	58	...	...
Total (incl. direct)	2,473	378	17,452	6,843

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Nov. 28, Holiday				
Nov. 29, 1,254	35	11,316	5,272	
Nov. 30, 2,050	...	3,089	1,264	
Dec. 1, 17,286	219	14,485	4,769	
Dec. 2, 16,000	200	14,500	4,500	
Dec. 4, 14,000	200	13,000	2,000	
*Week so far				
Nov. 28, Holiday	41,286	919	39,485	9,709
Nov. 29, 1,551	641	33,408	8,935	
Nov. 30, 4,063	1,042	45,081	12,898	
Yr. ago, 48,643	1,042	45,081	12,898	

\*Including 125 cattle, 4,157 hogs and 133 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Nov. 28, Holiday				
Nov. 29, 1,551	4	1,982	370	
Nov. 30, 4,063	...	25	903	
Dec. 1, 5,628	2	3,596	1,193	
Dec. 2, 1,000	...	3,000	1,000	
Dec. 4, 8,000	...	5,000	500	
*Week so far				
Nov. 28, Holiday	19,628	11,596	2,693	
Nov. 29, 19,441	52	11,598	2,790	
Nov. 30, 21,308	109	11,585	5,468	

DECEMBER RECEIPTS				
	Cattle	Calves	Hogs	Sheep
1957	1957	1956		
Cattle	41,286	49,124		
Calves	919	1,052		
Hogs	39,485	47,876		
Sheep	9,709	15,519		

DECEMBER SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
1957	1957	1956		
Cattle	5,628	21,209		
Hogs	3,596	11,181		
Sheep	1,193	5,645		

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Dec. 4:

	Week ended	Week ended
	Dec. 4	Nov. 26
Packers' purch.	26,994	22,716
Shippers' purch.	18,175	15,044
Totals	45,169	37,760

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Nov. 29, with comparisons:

	Cattle	Hogs	Sheep
Week to date	239,000	386,000	109,000
Previous week	288,000	483,000	127,000
Same wk. 1956	342,000	706,000	180,000
1957 to date	13,419,000	19,878,000	7,239,000
1956 to date	14,941,000	23,128,000	8,304,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Nov. 28:

	Cattle	Calves	Hogs	Sheep
Los Ang.	3,390	200	795	280
No. P'tind.	1,550	300	1,500	900
San Fran.	500	75	500	1,500

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Dec. 4 were as follows:


CATTLE:		Cwt.
Steers, ch. & pr.	None quoted	
Steers, gd. & ch.	\$23.00@25.50	
Steers, stand. & gd.	18.00@22.50	
Heifers, gd. & ch.	20.00@23.00	
Cows, util. & com'l.	14.00@16.00	
Cows, can. & cut.	11.00@14.00	
Bulls, util. & com'l.	16.00@17.50	
VEALERS:		
Choice & prime	30.00@33.00	
Good & choice	25.00@30.00	
Util. & stand.	16.00@24.00	
HOGS, U.S. No. 1-3:		
160/180 lbs.	17.25@17.50	
180/200 lbs.	18.25@18.75	
200/220 lbs.	18.25@18.50	
220/240 lbs.	18.25@18.50	
240/270 lbs.	17.50@17.75	
Sows, U.S. No. 1-3:		
300/400 lbs.	15.00@16.00	
400/600 lbs.	14.50@14.75	
LAMBS:		
Choice & prime	22.50@23.75	
Good & choice	21.00@22.50	

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Dec. 3 were reported by the Agricultural Marketing Service, Livestock Division as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
<b>HOGS (Includes Bulk of Sales):</b>					
<b>BARROWS &amp; GILTS:</b>					
U.S. No. 1-3:					
120-140 lbs.	\$17.00-17.50	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	17.50-18.00	None qtd.	None qtd.	None qtd.	\$16.25-16.75
160-180 lbs.	18.00-18.25	\$16.50-18.00	\$16.50-17.00	\$16.25-17.50	16.50-17.50
180-200 lbs.	17.50-18.50	17.75-18.75	17.25-17.75	17.25-17.75	17.25-18.50
200-220 lbs.	17.50-18.50	18.00-18.75	17.50-17.85	17.50-17.90	17.25-18.50
220-240 lbs.	17.50-18.25	17.75-18.60	17.25-17.75	17.50-17.90	17.00-18.50
240-270 lbs.	17.00-17.75	17.40-18.00	17.00-17.50	17.00-17.85	16.50-18.25
270-300 lbs.	16.75-17.00	17.00-17.50	16.75-17.25	16.50-17.25	None qtd.
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
<b>Medium:</b>					
160-220 lbs.	17.50-18.00	16.00-17.75	16.00-16.75	16.00-16.75	16.00-16.50
<b>BOWS:</b>					
U.S. No. 1-3:					
180-270 lbs.	15.75-16.00	16.00 only	16.00 only	None qtd.	15.50-15.75
270-300 lbs.	15.75-16.00	16.00 only	15.50-16.00	15.75-16.00	15.50-15.75
300-330 lbs.	15.75-16.00	15.75-16.00	15.50-15.75	15.75-16.00	15.50-15.75
330-360 lbs.	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75	15.25-15.50
360-400 lbs.	15.25-15.50	15.25-15.50	15.25-15.50	15.25-15.50	15.25-15.50
400-450 lbs.	15.00-15.25	15.00-15.25	15.00-15.50	15.00-15.50	15.00-15.25
450-550 lbs.	14.50-15.00	14.25-15.00	14.75-15.25	14.50-15.25	14.50-15.00
<b>Boars &amp; Stags,</b>					
all wts.	12.00-13.00	None qtd.	None qtd.	11.50-12.50	None qtd.
<b>SLAUGHTER CATTLE &amp; CALVES:</b>					
<b>STEERS:</b>					
<b>Prime:</b>					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	25.00-26.00
900-1100 lbs.	None qtd.	26.50-28.25	None qtd.	26.50-27.50	26.00-27.00
1100-1300 lbs.	None qtd.	28.75-29.75	None qtd.	26.50-27.50	26.00-27.00
1300-1500 lbs.	None qtd.	26.50-28.75	None qtd.	26.25-27.50	26.00-27.00
<b>Choice:</b>					
700-900 lbs.	24.00-26.75	24.75-26.75	23.50-25.00	23.75-26.25	24.00-26.00
900-1100 lbs.	24.50-27.00	25.00-26.75	24.00-25.50	23.75-26.50	24.00-26.00
1100-1300 lbs.	24.50-27.00	25.00-26.75	24.00-25.50	23.00-26.50	24.00-26.00
1300-1500 lbs.	24.00-27.00	24.50-26.50	24.00-25.50	23.00-26.50	24.00-26.00
<b>Good:</b>					
700-900 lbs.	21.00-24.25	22.00-24.75	21.00-23.00	20.50-22.50	22.00-24.00
900-1100 lbs.	21.25-24.50	22.50-25.00	21.00-23.50	21.00-23.00	22.00-24.00
1100-1300 lbs.	21.25-24.50	21.50-25.00	21.00-23.50	21.00-23.00	22.00-24.00
<b>Standard,</b>					
all wts.	18.25-21.25	19.00-22.00	18.50-20.00	18.00-20.00	17.50-22.00
<b>Utility,</b>					
all wts.	15.50-18.25	16.50-19.00	16.00-18.50	15.50-18.00	15.50-17.50
<b>HEIFERS:</b>					
<b>Prime:</b>					
600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	24.50-25.50
800-1000 lbs.	None qtd.	26.25-27.00	25.50 only	25.75-26.50	25.00-26.00
<b>Choice:</b>					
600-800 lbs.	23.75-26.00	23.25-26.25	23.00-25.00	23.75-25.50	23.00-25.50
800-1000 lbs.	23.75-26.00	24.50-26.25	23.50-25.00	23.75-25.75	23.50-25.00
<b>Good:</b>					
500-700 lbs.	20.25-23.75	21.00-24.00	21.00-22.50	20.00-23.75	21.50-23.50
700-900 lbs.	20.25-23.75	22.00-24.50	21.00-22.50	20.00-23.75	21.50-23.50
<b>Standard,</b>					
all wts.	17.50-20.25	18.00-22.00	17.50-21.50	18.00-21.50	16.50-21.50
<b>Utility,</b>					
all wts.	14.50-17.50	15.50-18.00	14.50-17.50	15.50-18.00	14.50-16.50
<b>COWS:</b>					
<b>Commercial,</b>					
all wts.	15.00-16.50	15.00-16.25	16.00-17.00	14.50-15.50	15.00-16.00
<b>Utility,</b>					
all wts.	14.00-15.00	13.50-15.00	14.25-16.25	13.50-14.50	13.50-15.00
<b>Can. &amp; cut.,</b>					
all wts.	10.00-14.00	11.50-14.50	11.00-14.25	11.00-13.25	11.00-13.50
<b>BULLS (Yrls. Excl.), All Weights:</b>					
Good	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Commercial	16.50-18.00	18.25-19.00	16.00-17.00	17.00-17.75	16.00-16.50
Utility	15.50-16.50	17.50-18.25	15.00-16.00	16.00-17.00	16.00-18.00
Cutter	12.50-15.50	16.00-17.50	15.00-16.00	15.00-16.00	16.00-17.50
<b>VEALERS, All Weights:</b>					
Ch. & p...	26.00-32.00	28.00 only	24.00-25.00	20.00-23.00	25.00-32.00
Stand. & gd.	17.00-27.00	20.00-28.00	None qtd.	15.00-20.00	17.00-25.00
<b>CALVES (500 Lbs. Down):</b>					
Ch. & pr...	18.00-22.00	None qtd.	22.00 only	None qtd.	18.00-20.00
Stand. & gd.	14.00-19.00	None qtd.	15.00-20.00	None qtd.	14.00-18.00
<b>SHEEP &amp; LAMBS:</b>					
<b>LAMBS (110 Lbs. Down):</b>					
Ch. & pr...	22.00-22.50	22.50-23.00	None qtd.	22.50-23.00	22.00-23.00
Gd. & ch...	19.50-22.00	21.00-22.50	21.00-21.50	21.50-22.50	21.00-22.00
<b>LAMBS (105 Lbs. Down) (Shorn):</b>					
Ch. & pr...	22.00-22.50	21.50-22.25	None qtd.	22.50-22.75	22.00-23.00
Gd. & ch...	19.00-22.00	20.50-21.50	21.00-21.50	21.50-22.50	21.00-22.00
<b>EWES:</b>					
Gd. & ch...	5.50-7.00	6.50-7.50	7.00-7.50	6.50-8.00	5.50-7.50
Cull & uttl.	4.00-5.50	5.00-6.50	6.00-7.00	5.00-6.50	4.00-5.50

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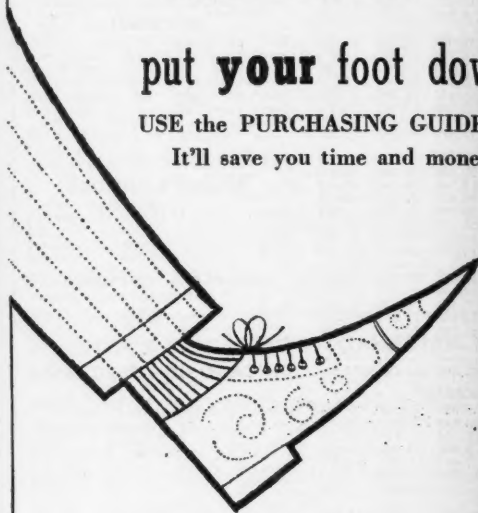
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**CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.**

### POSITION WANTED

**GERMAN SAUSAGE MAKER:** With over 35 years' experience with all kinds of sausages and luncheon meats, wants position as sausage supervisor. My record has been 45 to 50,000 pounds daily with one of the largest government inspected mid-western packers. Married, sober and dependable. W-458, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Connection with small packer. Man, age 45, with 25 years' experience in packing industry on west coast in sales, brokerage, feed-lot operations and transportation. Operated own wholesale business last 2 years. Will locate anywhere, but best preferred. W-469, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### MANAGER

Available: Executive with a thorough knowledge of all phases of packinghouse management and operations, from livestock buying through sales. Ability to give you efficient, profitable results. Will re-locate anywhere. W-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CASING MAN:** 30 years' experience, desires inside or outside position. Thorough knowledge of casings, grading, selecting, exporting, etc. Killing floor experience also. W-478, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**MANAGER-SUPERINTENDENT:** Large or small plant. Practical, efficient. Livestock, production, sales, etc. Excellent references. W-416, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Thoroughly experienced provision and canned meat salesman, good following with wholesalers and chains in metropolitan New York area, desires change. W-470, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**SUPERINTENDENT:** Hog kill, cut, beef kill, hog casings, rendering and other departments. W-480, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### BROKER SALESMAN CALLING ON SAUSAGE TRADE

To carry extra line. To sell high grade diced pickles—cans or barrels, for pickle and pimiento loaf. Some territories still open.

**ACE PICKLE COMPANY**  
1622 S. Keeler Ave. Chicago 23, Ill.

#### SAUSAGE SUPERINTENDENT

This is a once-in-a-lifetime opportunity for a man of quality, experienced in Pennsylvania and eastern type production. Must have imagination and pride in accomplishment. Include telephone number in reply. Let's talk it over. All replies strictly confidential. W-468, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### GENERAL MANAGER WANTED

For meat packinghouse, medium size, B.A.I. inspected. Processing includes 100 head horses per day, slaughtered, boned and boxed, salt cured, considerable canning. If not familiar with salt curing and canning, this work can be learned quickly. Answers confidential. Address Mr. Burton Hill, President, Hill Packing Company, Topeka, Kansas.

**SALESMAN WANTED.** Calling on meat packers. To sell full line of seasonings, binders and famous leading specialty items. Texas-Oklahoma territory open. Excellent opportunity for man with experience in the meat packing field or food technology background. Apply confidentially in writing.

**FIRST SPICE MIXING CO., INC.**  
19 Vestry St. New York 13, N. Y.

**SALESMAN WANTED:** By a well known Chicago quality house in the seasoning and sausage specialty field. If you have a following in the sausage and meat industry, or are a sausage maker and have confidence in your sales ability, this is a real opportunity. W-466, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Experienced stationary and refrigerator engineer for packinghouse in Iowa. Only man who meets these qualifications need apply. W-454, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### PROMOTIONAL SPECIALIST

Large midwestern manufacturer of folding cartons needs promotional specialist or product manager in the meat packaging or frozen food field. Man must have sales background in meat or frozen food industry and/or related experience within the folding carton industry. He must also have experience in meat packaging or frozen foods in at least one of the following three areas: (1) Package development (2) Merchandising (3) Production. His duties will include the development of packaging programs within the frozen food or meat industry. The man we are looking for may now be working as the assistant to the product manager and whose progression has been blocked. He should be from 28-42 years of age. Please submit confidential resume, stating salary requirements to Box W-481, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Aggressive man to take complete charge of well established beef fabricating and portion cut department in government inspected wholesale and hotel supply processing plant in middle west. Must be experienced in production as well as sales contacts. Unlimited opportunity for the right man. State age, experience and salary expected in first letter. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### WANTED

##### ACCOUNTANT-GENERAL MANAGER

Thoroughly experienced in packinghouse production with years of experience. Usually large salary opportunity for advancement. Medium size independent packer. Answers positively confidential. W-483, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MASTER MECHANIC:** Large eastern beef plant wants man experienced in maintenance of meat plant, rendering and kill floor equipment. Must be good supervisor. **EUGENE C. PRESSLER**, 15 S. 12th St., Philadelphia 7, Pa., Phone LO 4-1090.

**BROKER:** Wanted experienced tallow and grease broker. Good salary and bonus. Old established firm. W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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